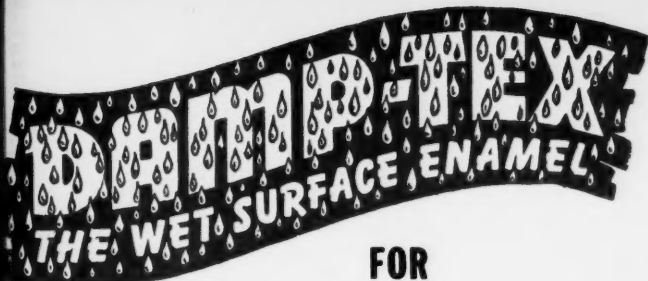


Provisioner

Leading Publication in the Meat Packing and Allied Industries Since 1891

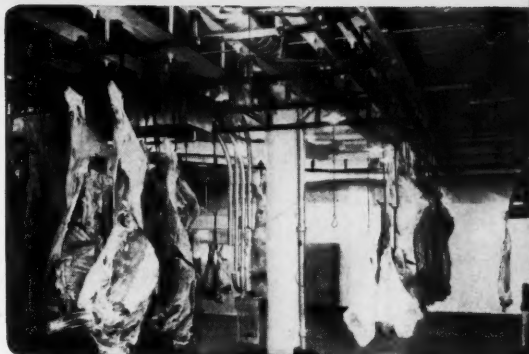


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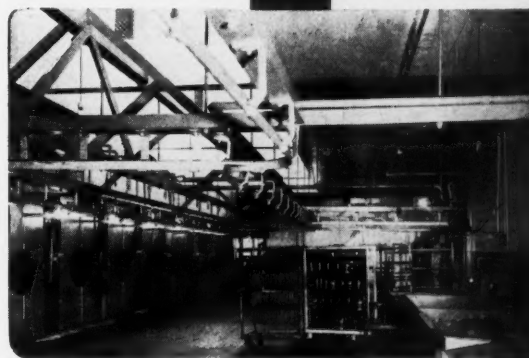
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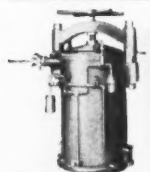
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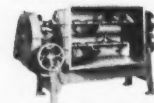
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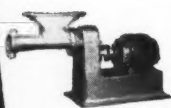


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New Method for Improving Lard Quality

SPARKLER FILTRATION

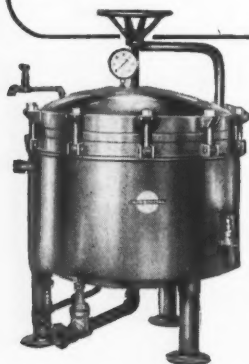
A new method of lard filtration, made possible by Sparkler Horizontal Plate construction, offers both large and small packing plants the advantage of space and cost-saving design and improved product quality.

The seven points listed below serve to point out only a few of the many features provided by Sparkler Filters which mark a new step forward in the processing of this product by the meat packing industry.

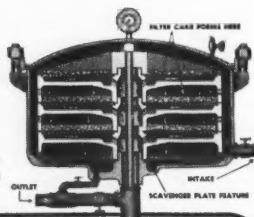
1. A better quality of lard is produced because the first run of lard through the Sparkler filter is not contaminated by rancid lard and soap particles retained in freshly laundered press cloths.
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3. The Sparkler filter is totally enclosed thus eliminating oxidation of hot lard, a reaction wherein the lard loses a certain amount of its stability or keeping qualities. Higher stability lard is delivered to vators.
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5. Saves approximately one-half the lard lost by adhering to filter cake because only one-half the usual amount of filter aid is required by the Sparkler Fiker for the same total volume of lard filtered.
6. Saves labor in cleaning because filter paper is disposable, no laundry charges for cleaning cloths.
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Sparkler Horizontal Plate Filters have been the standard equipment for fine filtration in the food, chemical, edible oils, and other industries for over twenty-five years. The introduction of Sparkler Filters for lard filtering is a natural step toward a better lard product.

We invite correspondence on your particular problem. You will receive the advice of engineers with more than a quarter of a century of experience in this specific field.



Sparkler Horizontal Plate Filter, Model 33-S-17. This is a steam jacketed type of 5000 GPH capacity.



Section showing plates with filter cake in horizontal position and flow through filter.

SPARKLER MANUFACTURING COMPANY
MUNDELEIN, ILLINOIS

THE NATIONAL

Provisioner

VOLUME 128 JANUARY 24, 1953 NUMBER 4

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EDITORIAL STAFF

EDWARD R. SWEM, *Vice President and Editor*
VERNON A. PRESCOTT, *Managing Editor*
HELEN P. McGUIRE, *Associate Editor*
GREGORY PIETRASZEK, *Technical Editor*
GUST HILL, *Market Editor*
C. B. HEINEMANN, JR., *Washington Representative*, 740 Eleventh St., N.W.

ADVERTISING DEPARTMENT

15 W. Huron St., Chicago 10, Ill.
Telephone: WHitehall 4-3380

HARVEY W. WERNECKE, *Vice President and Sales Manager*

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ROBERT DAVIES

F. A. MacDONALD, *Production Manager*

CHARLES W. REYNOLDS, *New York Representative*, 18 E. 41st St. (17) Tel. LExington 2-9092, 2-9093

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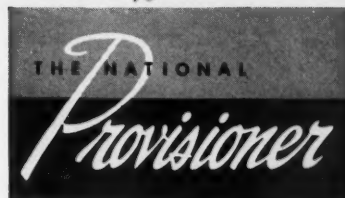
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EXECUTIVE STAFF OF THE NATIONAL PROVISIONER, INC., Publisher of

THE NATIONAL PROVISIONER
DAILY MARKET SERVICE
ANNUAL MEAT PACKERS GUIDE

THOMAS McERLEAN, *Chairman of the Board*
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Published weekly at 15 West Huron St., Chicago 10, Ill., U.S.A., by the National Provisioner, Inc. Yearly subscriptions: U.S., \$4.50; Canada, \$6.50; Foreign countries, \$8.50. Single copies, 25 cents. Copyright 1953 by the National Provisioner, Inc. Trade Mark registered in U.S. Patent Office. Entered as second-class matter October 9, 1919, at the Post Office at Chicago, Ill., under the act of March 3, 1879.



WSMPA Tells Plans for Committee Meetings

Seven committees of Western States Meat Packers Association will meet on the opening day of the annual meeting, Wednesday, February 11, in San Francisco.

Meetings scheduled for that morning are the accounting committee, the marketing agencies committee and a joint meeting of the beef and beef boners committee. At the latter, speakers are George A. Baxter, chief, perishable subsistence section, Office of the Quartermaster General; Paul C. Doss, chief, meat and meat products division, Department of the Army, and Col. Russell McNellis, chief, veterinarian division, Office of the Surgeon General, Department of the Army.

The animal diseases committee, beef boners committee, hide committee and tallow and grease research committee will meet in the afternoon. In addition, a program for the entire sausage industry will be held. Emerson D. Moran, nationally known consultant to the sausage industry, will discuss modern trends in the sausage and bacon industry and moderate a panel. Other speakers are Carl Weisel, president, Weisel Sausage Co., Milwaukee, Wis., and Ralph J. A. Stern, American Spice Trade Association. Four western states packers will form the panel.

Secretary Benson States Price Support Stand

Future policies of the Department of Agriculture were indicated in Secretary Ezra T. Benson's answers to questions put by the Senate agriculture committee. He was approved as USDA secretary following the questioning. Benson asserted that he would be "aggressive" in using discretionary price-support authority to support perishable crops such as pork and eggs. He said he believed producers should have some protection against falling markets. He approves the current farm price support legislation, which continues 90 per cent supports through 1954. He added, however, that government price supports should not substitute for a fair price in the market-place. The nation's agricultural policy should aim for full parity prices and parity income in free markets, Benson declared. He favors more education and research in production and marketing of farm products.

Tobin, Stahl-Meyer Issue Annual Reports

That 1952 was a very difficult year for meat packers is repeatedly evidenced as companies distribute their financial reports. Tobin Packing Co., for instance, earned 21 per cent less than it did in 1952, notwithstanding the fact that sales rose to a new high. (See page 11). Earnings of Stahl-Meyer were only about a fifth of a year earlier. This drop was partly accounted for, however, by lower tonnage since it sold one plant during the year. (See page 12).

More Animals Slaughtered Last Year

The slaughter of every species of livestock increased during the 1952 calendar year compared with 1951. The rise in hog slaughter was the smallest—from 62,054,297 head to 62,450,836. Largest hog kill on record is the 69,017,000 head in 1944. Slaughter of cattle in 1952 rose almost 11 per cent from a year earlier to 13,164,635 animals. Calf slaughter increased about 6 per cent, while sheep and lamb kill rose more than 25 per cent. Read the full report on page 38.



At left is front view of new addition. Above, Leonard Rowland, jr., and Leonard, sr., scan tally sheets.



New equipment in the plant includes a control panel board on which electrician points out defroster timer; a battery of interconnected

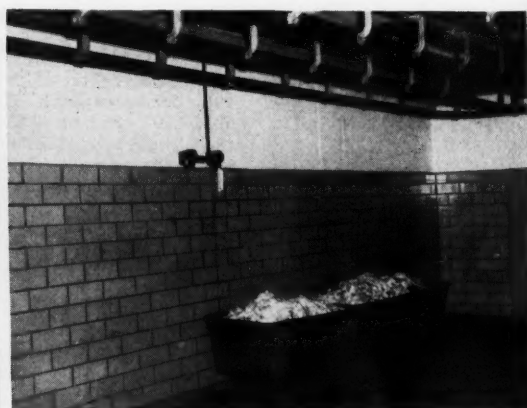
Plant in Progress

THE old Schulz Bros. plant in Cincinnati has a new face and new owners. Acquired just before the War by Leonard Rowland, sr., the entire plant has undergone a gradual but steady refurbishing. Since the War more of the reins of management have passed to Leonard, jr., who is now general manager.

At the outset, emphasis was centered on replacing old equipment which, for the most part, was obsolete. By stages the pork kill and cut were rejuvenated with modern equipment.

In the past year the plant expanded its physical facilities to double its floor space and start a manufacturing operation. Within the shell of the old building have been added two new fresh meats holding coolers and a 10,000-lb. per week sausage kitchen. Further new additions include a new 300-head hog carcass cooler, and a combination order assembly and product holding room. An enclosed two-truck loading dock and the general office front the new construction.

While the cutting and kill layouts are conventional in many ways, they do incorporate management's thinking. In the plant's initial layout, the conventional U dip was made in the overhead rail. Hogs are manually pushed and the kill rate approaches 90 head per hour. The rail now by-passes the U dip, saving 40 ft. of pushing and concentrating the dressing operation. At a later date when kill rates warrant, management plans to install finger type overhead conveyors



compressors; a new one-stuffer sausage kitchen, and a new 300-head hot hog cooler regulated with dual temperature controls.

and again utilize the U dip in the rail.

All hog carcasses are scaled on a Howe recording rail unit. Even in this comparatively small operation, management needs to know yields in terms of dressed weight. After cutting, the various cuts are again scaled.

The plant uses a Townsend fleshing unit to skin its hams and carcasses are broken down on a Jones Superior saw.

Refrigeration is provided in the three coolers by Gebhardt units. The hot hog cooler employs manually set high and low Minneapolis Honeywell controls. The low side allows room temperature to drop to 32° F. while the high side holds it at 36° F. As carcasses move in from the kill, the cycle is set at low and later for the evening pulldown set at high.

The units within the hot hog cooler are defrosted through General Electric timers twice daily for one hour periods: 9 to 10 a.m. when product has moved into cut and before the kill has started, and 5 to 6 p.m. after the initial surge of steam from incoming hogs has settled on the coils. Of course, during the defrost cycle only the ammonia is shut off while the unit fans continue to circulate air.

In the plant's newly excavated basement, three Frick compressors and shell and tube condenser are located. The units, two 5x5 and one 4x4 are cross-connected to permit one to handle light loads and the other to kick in as the load increases. Electrical and solenoid controls allow transfer of the main load to the various units on a rotation pattern.

Management reports that rotation plus the daily defrosting of the refrigeration units saves wear and tear and increases overall efficiency.

There is considerable surplus area in the basement which will be converted for processing and curing activities as business conditions warrant.

In keeping with the new pace the plant is setting for itself, management intends to change the official name to L. E. Rowland & Sons.

All kill, cut and sausage equipment was furnished by Cincinnati Butchers' Supply Co. The two, 4-cage smokehouses are Schultz units equipped with Foxboro controls.

Committee Will Ask End Of Controls on Beef

House agriculture committee chairman Hope said last week he would request the new price stabilizer, if there is one, to kill ceilings on cattle and beef. He blamed OPS regulations for the recent break in cattle prices and for preventing consumers from benefiting from price declines. Hope said that as a result of a price break last week in midwestern markets, cattle feeders now face losses of as much as \$100 a head on cattle they own. He declared committee studies show that although most retail meat prices have been below ceilings for several months, con-

sumers have not benefited proportionately.

Price Director Joseph N. Freehill said last week that eliminating price controls would bring about an immediate rise of \$3,000,000,000 in the nation's costs, but his top staff members disagree.

Will Push Pending Anti-Trust Suits: Brownell

Herbert Brownell, jr., approved this week as Attorney General, stated that he will push all anti-trust suits now pending in the courts. Presumably this would include the suit against some of the major packers.



Packaging Bulk Pork Sausage for Self-Service

TO TAKE full advantage of the heavy winter demand, the sausage kitchen should be able to produce a full line of pork sausage, including an economical bulk package. One of the popular methods of packaging bulk pork sausage has been the 1-lb. bag of printed transparent film. Lending itself to economical production and effective display in the self-service show case, the opaque and multicolor bag has the added advantage of affording the product protection from show case light.

The bags, which are also available in 2-lb. and 5-lb. units, are factory-sealed at one end. In stuffing the bag is placed on a horn equipped with a measuring filler. Care should be taken to see that the bag is completely on the stuffing horn and that as the meat goes into the bag the stuffer operator holds one hand over the bottom to make certain he is not applying too much pressure as this can rupture the seam on the bottom or seal at the end.

The bag may be sealed in several ways. The most common method, and the least expensive, is to tuck the top of the bag back into the sausage meat. A refinement of the technique is to seal the bag with a piece of Scotch tape after the end had been tucked.

A third method of closing the bag, which is used where the item moves in small lot orders or where there is a good deal of will-call trade making its own selection of product, is to string tie the bag and then join it to a second filled bag with the long end of the string. This permits hanging the two sausage bags on a smokestick. In performing this operation the workman lines up a series of bags, ties them all together and then separates them into joined pairs.

Not only must bagged pork sausage be properly chilled prior to stuffing, but once packaged the product must be moved to a cooler having a temperature range of 25 to 35° F.

Predicts Heavy Sales Of Home Freezers in 1953

If predictions of an Iowa home food freezer manufacturing company executive come true, there will be room for millions of pounds more meat in home freezers before the end of the year. He indicated that American homes will acquire more than 20,000,000 cubic feet of new food freezer space in the 1,500,000 food freezers to be made this year. "American housewives," he said at the Chicago winter home furnishings market, "are sold on freezers because of their convenience and economy." The estimated space gain does not include freezer compartments in refrigerators.

Pre-Packaging A Rib Roast



1. Roast sets diagonally on sheet, just off center and small end nearest corner.



2. Front and back corners are brought up and overlapped.



3. Sealing is done by rolling partially finished pack on and off hot plate.



4. Sides are folded in, the triangular corner raised, overlapped and held.



5. Large end of roast is turned away and the foregoing procedure repeated.



6. Triangular overwraps are held in right hand and roast rolled on plate.



7. All seals are made on flat surface of fat side for more positive sealing.



8. Encased in soft, tight wrap, prime cut is displayed to good advantage.

TIPS on effective pre-packing of fresh meats, plus other information on pre-packaging, are brought out in a new book prepared by Goodyear Tire & Rubber Co.'s Pliofilm department.

Through an extensive survey Goodyear sought data on the costs of pre-packaging meats. Two major conclusions were drawn:

1. Faulty wrapping processes and a disproportionate number of rewraps are major high cost factors.

2. It is not how much film costs, but how far it goes and what it does that is the key to reducing packaging expense.

The book details how many fresh cuts can be economically wrapped, including the standing rib roast pictured at left. Tests were made for two weeks in five supermarkets in widely separated areas of the nation. It was found that stores which used only one film achieved savings. Using one film eliminated the necessity of selecting proper films for each wrapping job and the stocking of large inventories of different films.

Plioilm has several desirable advantages for fresh meat pre-packaging, according to Goodyear. The film is said not to break or tear during wrapping, thus it need not be handled slowly or delicately. The film was found to conform well to irregular meat cuts because of its natural stretch and to heat seal equally well on either side. It does not transmit oil or grease, although it affords limited moisture and air passage.

Instructions are given in the book for pre-packaging other meats beside the standing rib roast. Included under beef are: rump roasts, hamburger and round steak; under pork, roasts, chops and shoulders; under hams, smoked picnics, halves and whole hams; under veal and lamb, legs and shoulders, and under lunch meat, frankfurters and other products.

The standing roast is set forth as an example of a premium cut at which the customer wants to take a good look. It is so wrapped that all seals are made on the fat side and the need for a backboard eliminated. The buyer can clearly see both "eyes" through the film. The use of 80-gauge film is advised.

While self-service meat selling is apparently here to stay, the Goodyear book concluded that "self-service meat is in a formative stage and still short of full consumer acceptance. Like the first group of self-service groceries, it will be up to the more aggressive operator to take the leadership in merchandising and building loyal consumer confidence in the self-service meat department.

Tobin Sales Reach Record, But Net Income Declines

TOBIN Packing Co. reported record sales but lower profit in the year ended November 1, 1952.

Earnings after federal income taxes amounted to \$782,959 which is \$210,460 or about 21 per cent less than the net income the previous year. Before federal taxes, the 1952 fiscal year net was \$1,617,894, which is \$312,225 or approximately 1 per cent less than 1951 earnings. This indicates the effect of increased federal income tax rates, F. M. Tobin, president, pointed out. Net income per share (after preferred dividends) was 73c in 1952 and 98c in 1951.

Sales increased to \$126,179,531 in 1952, from \$122,497,669. This was a rise of 3 per cent in dollar sales. Tonnage increased about 8 per cent.

Tobin remarked that sales and net income at the company's eastern plants—Rochester and Albany, N. Y.—increased substantially and were satisfactory. However, operations at the Fort Dodge and Estherville, Ia. plants resulted in substantial losses.

"Beef operations at our Estherville plant were subject to the especially unfavorable conditions that have been general in that part of the meat packing industry for the past year and a half. Hide and tallow prices declined 40 to 50 per cent during the past year. The Office of Price Stabilization would not allow increased ceiling prices on dressed beef to compensate for lower prices on hides and tallow."

Tobin anticipates more satisfactory

Chemical Baits Being Used for Fly Control

Chemical baits may be the answer to control of insecticide-resistant house flies, according to entomologists of the U.S. Department of Agriculture. A "chemical bait" is a combination of an insecticide with something like molasses, which is attractive to flies.

Used in recent experiments at the Orlando, Fla., laboratory of USDA's Bureau of Entomology and Plant Quarantine, the baits proved more effective against resistant flies than any other treatment tried during the last three years. TEPP, sodium fluoro acetate, sodium arsenate and sodium arsenite were the toxic chemicals used in the tests.

Although considered highly promising by the entomologists, the Department emphasizes that this method is not yet being recommended for general use in resistant fly control. All the chemicals are highly toxic to both man and animals and further investigations concerned with their safe use must be made. The combination of these insecticides with blackstrap molasses or brewers' malt gave good control in field tests in a number of Florida dairies.

operations in 1953. The outlook is better than it has been for the past two years, he said.

The report showed that as of November 1, 1952, the company's working capital amounted to \$5,156,439 compared to \$5,980,030 on October 27, 1951. The net worth was \$11,727,627 compared to \$11,614,610, on the same dates.

In one section of the report, W. C. Codling, first vice president, reviewed the founding 28 years ago and the steady growth of the Albany Division. Tobin is operating in a new addition to this plant, made at a cost of over \$2,000,000. The addition about doubled capacity of that plant.

The consolidated statement of earnings for the Tobin Packing Co., Inc., and wholly owned subsidiary companies, for the year ended November 1, 1952, follows:

NET SALES	\$126,179,531.16
Other Income	
Prior Years' Federal Income and Excess Profits Tax and Other Adjustments	9,346.00
Reduction of Allowance for Collection Losses	111,729.79
Miscellaneous	121,075.79
	126,300,606.95
Less	
Manufacturing Costs, Packing, Shipping, Delivery, Selling and Administrative Expense	
Livestock, Meats, Ingredients and Other Merchandise	103,718,656.11
Salaries, Wages, Other Compensation and Social Security Taxes	12,710,490.58
Employee Retirement Fund Contributions	231,421.00
Provision for Depreciation	642,312.98
Other Supplies and Expenses	6,937,528.30
	124,240,408.97
Other Deductions	
Interest	409,830.19
Non-Operating Real Estate Expenses, Less Rent Income	15,876.23
Miscellaneous	16,597.39
	442,303.81
Provision for Federal Income Taxes	834,934.77
	125,517,647.55

NET EARNINGS FOR THE YEAR	782,959.40
Earnings Retained for Use in the Business at Beginning of Year	6,321,855.10
	7,104,814.50

Deduct Dividends Paid	
Preferred (\$7.00 Per Share)	\$ 158,879.00
Common (\$.60 Per Share)	511,063.80
	669,942.80

EARNINGS RETAINED FOR USE IN THE BUSINESS AT END OF YEAR	\$ 6,434,871.70
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Financial Notes

Swift & Company declared four quarterly cash dividends of 50c per share each upon the outstanding shares of the company, payable April 1, July 1, October 1, 1953 and January 1, 1954, to shareholders of record March 2, June 1, September 1 and December 1, 1953, respectively. This represents an increase of 10c a share in the regular quarterly dividend as compared with a year ago. The directors also declared a special dividend of 50c a share, payable March 5, 1953, to shareholders of record February 2, 1953. Last year a special dividend of 40c was declared.

New Grade Marking Design Approved for U. S. Inspected Meats

Federally graded meats produced in inspected plants may now be marked with a new shield-type design (see inset) intended clearly to differentiate



the federal grade marking from that of any other grading system. According to Supplement III to MID memorandum 101

(revised), "the markings may be applied to meat in official establishments under the supervision of an official representative of the Federal Meat Grading Service, and need not be submitted to the Washington office for approval. Such impressions should, however, be approved by the inspector in charge prior to their use."

Meats and grades covered by the new design are as follows:

BEEF AND LAMB: USDA Prime, USDA Choice, USDA Good, USDA Commercial.

CALVES: USDA Prime calf, USDA Choice calf, USDA Good calf, USDA commercial calf, USDA Utility calf.

VEAL: USDA Prime veal, USDA Good veal, USDA Commercial veal, USDA Utility veal.

YEARLING MUTTON: USDA Prime yearling, USDA Choice yearling, USDA Good yearling, USDA Utility yearling.

MUTTON: USDA Choice mutton, USDA Good mutton, USDA Utility mutton.

STAG: USDA Choice stag, USDA Good stag, USDA Commercial stag, USDA Utility stag.

BULL: USDA Choice bull, USDA Good bull, USDA Commercial bull, USDA Utility bull.

The grade rollers usually contain the initials of the individual grader.

Frozen Desserts—a New Market for Animal Fats!

Some scientists have stated "off-the-record" that the time may come when all fats are interchangeable. Such is not the practice today. But another indication of what seems to be a trend comes in a policy statement on the use of fats other than milk fat in frozen desserts. The packing industry is interested because its markets for fats and oils have been gradually declining.

The Institute of Shortening and Edible Oils, Inc., recently adopted the Statement of Principles originated by the ice cream manufacturers group. Briefly, the creed says that other fats and oils than butterfat should be excluded from the product called "ice cream" but that regulations governing other frozen desserts should be adopted.

In the last year or so, frozen desserts made without butterfat have been put on the market in several states. Apparently, acceptance has been good. They are priced well under quality ice cream.

**WORTH A
GOOD LOOK**



NEW

**PETERS Carton Forming & Lining Machine
DELIVERS SUBSTANTIAL SAVINGS**

If you are seriously interested in cutting packaging costs, don't miss investigating the new Peters Model SE Carton Forming-Lining Machine.

It's the fastest machine of its kind ever built... produces up to 7,200 securely locked cartons per hour. It provides greater operating efficiency than any other machine of its type... easy to load, easy to adjust, easy to maintain, easy to run. There's no doubt of its value to you.

By all means, learn more about this new Peters Model SE Former-Liner soon. Call, write or wire for details... and an appointment.

Peters

Machinery Company

4704 Ravenswood Avenue
Chicago 40, Illinois

**Lower Sales, Net Income
Reported by Stahl-Meyer**

Net earnings of \$23,471 were reported by Stahl-Meyer, Inc., for the year ended October 31, 1952. This compared to \$166,443 earned in the 1951 year.



G. A. SCHMIDT, JR.

Net sales for 1952 amounted to \$35,775,509. A year earlier sales were \$46,438,861.

The year 1952 proved "a more difficult than normal year" because, on the one hand, government controls over prices, wages, salaries and many materials persisted, while on the other, the rise in operation costs and the strong conflict between inflationary and deflationary tendencies continued. George A. Schmidt, jr., Stahl-Meyer president, explained to stockholders that "in such a climate the tendency is for markets to become less stable and, hence less predictable. Although it might have been possible at times to recoup cost increases, we were caught in the same 'squeeze' as in 1951 due to price ceilings."

During the year Stahl-Meyer sold its pork plant at Peoria, Ill., because

**Research Offers Hope of
New Uses for Fats, Oils**

The National Renderers Association reported to its members that the American Oil Chemists Society is actively interested in the association's plan to formulate uniform marketing rules for inedible tallow and grease. Such a plan was suggested to the renderers' group and a committee appointed at its last annual meeting.

Several important developments in research affecting the fats and oils industry were summarized in the NRA report:

1) A large chemical company has informed NRA of patents pending covering a process for the oxidative cleavage of olefins such as oleic acid to azelaic and pelargonic acids. This process would seem to have a promising future in synthetic lubricants for military and civilian uses, alkyls, plasticizers, polyamides, perfumes and fine chemicals.

2) It is reported a firm of research chemists has perfected a process for producing an organic soil conditioner in which appreciable amounts of tallow are used. Tests to date have shown favorable results.

3) Preliminary investigations show that tallow or grease, or fatty acids derived from them, have a heating value roughly equivalent to present commercial grades of fuel oil and therefore might be adapted for such use.

of the change in its operating requirements. This accounted for the drop in volume during the year.

The report noted that several new items have been developed and introduced as a result of new product research. Schmidt noted that methods improvements and new equipment aided materially in holding operating costs in line. He said the company planned to continue its aggressive consumer advertising program.

At the end of the 1952 year the company reported net worth of \$2,618,821.

The statement of consolidated earnings, year ended October 31, 1952, of Stahl-Meyer, Inc., and subsidiaries, follows:

Net sales	\$35,775,509
Cost of sales, selling, general and administrative expenses (including depreciation and amortization of \$138,499 in 1952 and \$150,857 in 1951)	35,678,971
Earnings from operations	96,534
Other income	54,778
Interest expense	151,316
	78,345
Net earnings before Federal taxes on income	72,971
Estimated Federal taxes on income (no provision for Excess Profits tax necessary)	49,500
Net earnings for year	23,471
Special Items:	
Deduction:	
Loss on sale of Peoria plant and equipment less tax benefits pertaining thereto representing tax which would otherwise be payable on net earnings for current year (\$49,500) and taxes of prior year recoverable (\$140,000)	204,477
	(181,006)
Additions:	
Adjustment of book value of plant and equipment and related accumulated depreciation and amortization as of October 27, 1950 to conform with amounts agreed for Federal income tax purposes, less additional income taxes of \$216,028 and interest thereon of \$40,219 (net of income taxes)—net credit	25,000
Reserves for contingencies, taxes, etc. accumulated in prior years, no longer considered necessary	
Net earnings for year and special items	\$ (156,006)
Retained earnings at beginning of year	1,118,335
	962,329
Amounts set aside for dividends on prior preferred stock—\$2 per share in 1952 and \$5 per share in 1951	23,681
Retained earnings at end of year	\$ 938,648

N.D. Sanitary Board Asks Fund To Fight Stock Ills

The North Dakota Livestock Sanitary Board plans to have submitted to the state legislature a proposal to appropriate \$500,000 for financing any emergency campaign needed to combat dangerous outbreaks of livestock diseases in the state. Dr. T. O. Brandenburg, executive officer of the board and state veterinarian, said the proposal will be the same as the one turned down by the legislature in 1951.

The fund would be for the purpose of indemnifying producers for animals that would have to be killed to stop any spread of such diseases as plagued many livestock-raising states the past year. Dr. Brandenburg stated that without the fund, the board would not be able to destroy afflicted animals until the owner could be paid and a special session of the legislature would have to be called to provide the money.

If you kill . . .



10

20

50

100 up to 1000

HOGS^a Week

Let Me Show You
How to Make MORE MONEY
with my
BUCKEYE DEHAIRER



It's easy to
operate
Pays for
itself
in added
profits

The Buckeye Dehairer is specifically designed to help you increase the profits of your hog killing operation. No matter how few or how many hogs (up to 1000 a week) you kill, the Buckeye cuts costs and raises your profits. One man can operate the Buckeye. It requires no special skills. Send in the coupon below, today. Let me tell you how the Buckeye can work for you.

The Buckeye is now available with gasoline engine Drive as well as electric motor drive. It features fully enclosed motor and there are no levers to pull, no cumbersome cradle to move.

Send this coupon TODAY

**Jack Dupps, The Dupps Co.
Germantown, Ohio**

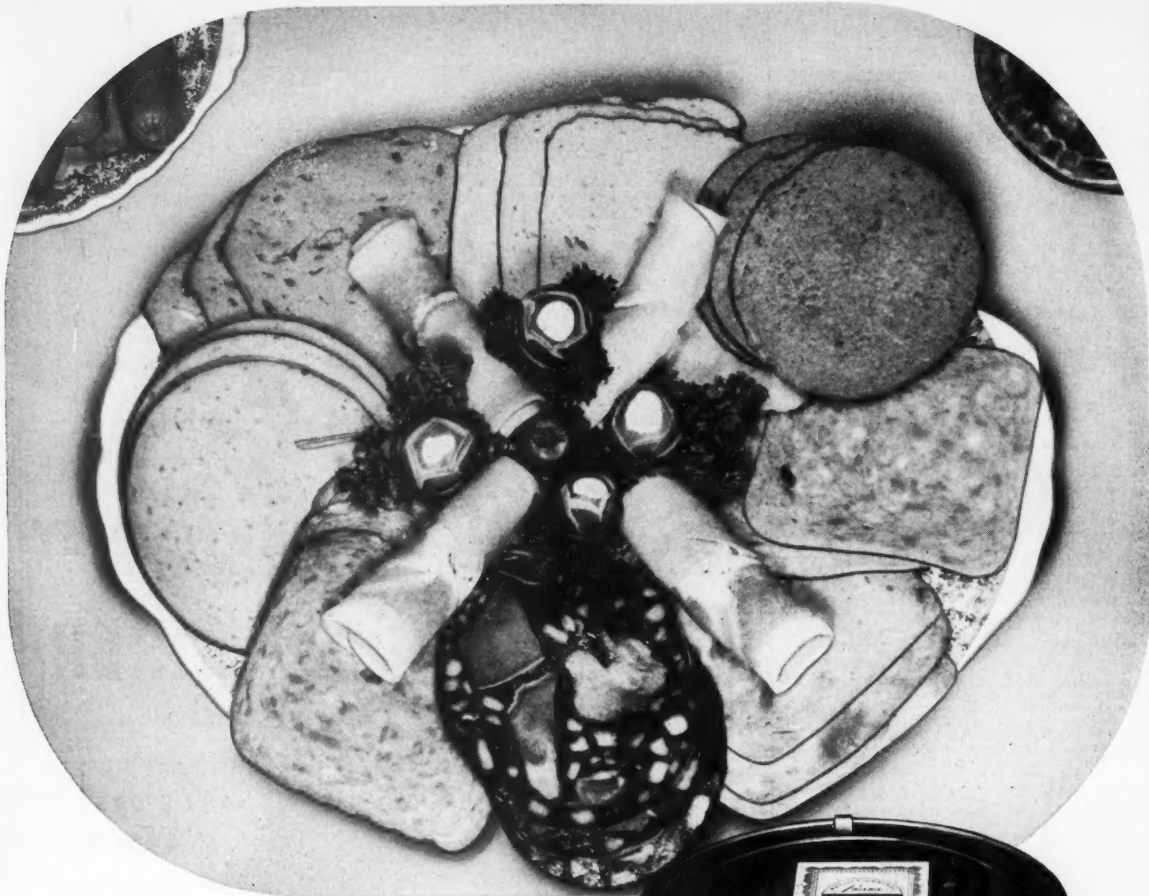
You can pay for your Buckeye out of increased profits—Ask us how our easy payment plan works.

Name _____

Street _____

City _____

State _____



BOOST "COLD CUT" SALES

with the all-purpose flavor-booster . . . Fearn's "C" Seasoning for sausages, loaves, canned products

Here's the *properly-balanced* seasoning that more and more packers are turning to for increased sales.

Fearn's "C" Seasoning is especially designed to enhance the over-all flavor of a wide variety of meats. For example: wieners, bologna, liver sausage, minced ham, pickle and pimiento, chicken, veal and all other loaves—canned meats, stews, soups, canned chicken and other specialty products.

Fearn's "C" Seasoning gives processed meat products a rich, full-bodied flavor, because, among its several ingredients, it contains the *proper level* of monosodium glutamate. Thus, it brings out the hidden flavors of the meat—and skillfully steps them up through an appealing, properly-balanced blend of seasoning! Economical to use. Make a test run soon.

Fearn's "C" Seasoning meets B.A.I. requirements.



FEARN
flavors you can trust

Like all Fearn products, "C" Seasoning carries a coded Fearn Quality Control Certificate on every shipment made to you.

QUALITY CONTROL CERTIFIED BY *FEARN FOODS INC.*, FRANKLIN PARK, ILLINOIS

UP & DOWN

THE MEAT TRAIL

PERSONALITIES

and Events

OF THE WEEK

►E. L. Heckler, manager, public relations, Armour and Company, Chicago, has been elected to the executive committee of the Public Relations Clinic of Chicago.

►Harold K. Gillman, general mechanical supervisor of the Tobin Packing Co., Rochester, N. Y., has been transferred from the Fort Dodge, Ia. plant to the Albany, N. Y. plant. Gillman will direct the expansion underway at the Albany unit. Gillman joined Tobin at Fort Dodge in 1936, shortly after the company began operations there. He has supervised the construction of many additions made to the original plant. Before that he was in Australia where he superintended the installation of American packing plant methods and machinery for one of the leading packers.

►Sawnee Provision Co., Cumming, Ga., is holding the formal opening of its new, modern plant Sunday, January 25. Customers and friends are

Peters Meat Products of St. Paul Announces Expansion

Peters Meat Products, Inc., St. Paul, Minn., has purchased controlling interest in the A. F. Schwahn & Sons plant at Eau Claire, Wis., as well as the Schwahn Packing Co., Chippewa Falls, Wis. The name of the newly purchased plant will be changed in the near future to Peters Meat Products, Inc., Wisconsin, so as to take advantage of the extensive advertising programs carried on by the Peters firm.

Robert E. Peters will be president of the firm with I. J. Pire as executive vice president. The plant will be merged with the Claire Mont Meat Products, Inc., Eau Claire, and the Whitehall Packing Co., Whitehall, Wis. Operations of the four units will be correlated.

The Claire Mont Meat Products and the Whitehall Packing Co. were founded in 1944 by R. E. Peters, W. F. Peters, F. J. Walker and Pire. At least for the time being, no change in personnel is contemplated. Pire will continue as president of Claire Mont Meat Products and the Whitehall Packing Co.

NATURAL CASINGS is the name of this bowling team. It is sponsored by Ohio Natural Casing and Supply Co. of Newark in the Business Men's League. Recently the team rolled three games of exactly 908 points each, which entitles it to belong to the Triplicate Club.



invited to inspect the plant and see some of the company's products that afternoon.

►John Holmes, president, Swift & Company, has been elected to the board of Wesley Memorial Hospital, Chicago.

►An old time casing man, Jake Reichenbach, father of Duke Reichenbach, died recently after a short illness. He was 86. Formerly a sales representative of Berth. Levi & Co., Inc., Reichenbach had for the past 15 years been on a pension with that firm.

►George A. Morrell, vice president and treasurer, John Morrell & Co., Ottumwa, Ia., has been made a director of the Iowa-Des Moines National Bank, Des Moines.

►Cudahy Packing Co. has paid 865 employees at its Los Angeles branch \$1,200,000 in severance pay for layoffs from May 25 to September 27, 1952, the United Packinghouse Workers, CIO, reported. Layoffs resulted from the company's shut down operations in Los Angeles.

►A fire which started in an overhead motor in the grease department destroyed the Ellis (Kans.) Rendering Plant. Damage was estimated at \$100,000 and it was reported there was no insurance.

►Eastern Boneless Beef, Philadelphia, purchased the four-story building at 454-58 N. American st., Philadelphia. The building contains 18,000 sq. ft. of refrigerated space.

►Plans to build a new smokehouse and an additional floor in sausage manufacturing at its Austin, Minn.

plant were announced by Geo. A. Hormel & Co. The smokehouse building will be on one floor and basement, about 125 by 170 ft. in size. The floor in the sausage making building will be aluminum. It is expected this will be the final floor on the seven-story building.

►The University of Wisconsin board of regents announced acceptance of a \$5,000 grant from Oscar Mayer & Co., Madison, for research on electronic controls.

►George H. Dodd, who retired as credit manager for the Armour and Company plant in St. Joseph, was honored at a buffet supper by the Armour Men's Social Club. H. S. Cowan, Kansas City, district credit manager for Armour, attended the affair. Dodd accepted an appointment as St. Joseph city clerk.

►Edward W. Kearns, 43, vice president of the Kearns Packing Co., Mansfield, O., died recently after a long illness. He was affiliated with the packing firm for 25 years. It was founded by his father, the late W. A. Kearns.

►Stanley Sitarz, president of the Chicopee Provision Co., Chicopee, Mass., has been named by the city mayor to the Chicopee Electric Light Commission.

►Lugbill Brothers, Inc., Archbold, O., will open a branch in Bowling Green this summer. Ben P. Moulton, who will manage the branch, said it will occupy a building at the south edge of town formerly used by the Bowling Green Provision Co. Lugbill will spend



PIN-TITE is the best shroud cloth for you! Outlasts ordinary shrouds many times over. Pulls tight without tearing. Special weave permits complete aeration. Bleaches white and marbleizes. The bold red stripe identifies the **Extra Strong** pinning edge. Save time—Save money—Use **PIN-TITE**. Mail the coupon for your free working sample.



FORM-BEST forms your hams better . . . absorbs less . . . boasts an absolute minimum of shrinkage. This is the stockinette you've been hearing about . . . the full length stockinette that is stronger and more elastic . . . **FORM-BEST** stockinettes can be applied in half the time—easily and quickly. A trial will convince you.

Use the coupon below for free samples and prices. **SEND NOW** and receive a valuable, free "SURPRISE" GIFT!



Gentlemen: Please send free samples as indicated below:

- ☐ **PIN-TITE SHROUD CLOTHS**, Size
- ☐ **FORM-BEST STOCKINETTE**, Size

Name.....

Company.....

Address.....

City.....Zone.....State.....

an estimated \$100,000 renovating the building, which will be used for all distributing operations and sausage manufacturing.

►**Edward Foss Wilson**, president, Wilson & Co., Chicago, has been elected a director of the National City Bank of Chicago.

►**Grand Caillou Packing Co., Inc.**, Houma, La., has increased its capital stock to \$59,000.

►**Edward T. Bell**, manager of Armour and Company, Chattanooga, Tenn., was feted by officials of Armour on the eve of his retirement recently. **O. L. Ford**, Armour district manager; **F. G. Flanders**, assistant district manager; **Walter Beard**, assistant manager of the unit, and **L. M. Harper**, manager of Armour at Knoxville, attended the party. **F. E. Young** is succeeding Bell.

►Some 200 members of the meat and poultry industry contributed \$45,000 to the maintenance campaign of the Federation of Jewish Philanthropies of New York. Funds will be used for the federation's 116 hospitals and social service institutions. The group's annual dinner held recently honored **Max Block**, president of Local 342, Amalgamated Meat Cutters of Greater New York. **Louis Block**, president of Butcher Workmen's Union, Local 640, his brother, presided.

►**Ray C. Hoffman**, manager of Swift & Company, Harrisburg, Pa., was elected to the board of directors of the Harrisburg Chamber of Commerce.

►**Frank Smith**, 59, who had been associated with several meat packing firms, died recently. He was with **Lugbill Bros. Packing Co.**, Archbold, O.; **Home Packing Co.**, Terre Haute, Ind.; **Darling & Co.** and the **Toledo Tallow Co.**

►**Leon Eggers** has been appointed manager of the Flavor-Sealed division, **Geo. A. Hormel & Co.**, in Nebraska.

►Fifty-five members of the **Murphah Shrine Club** toured the plant of the **Marhofer Packing Co.**, Muncie, Ind., recently. They were guests of the company at a dinner preceding the tour.

►A visit to the **Tobin Packing Co.** plant in **Estherville, Ia.**, was included in a tour of industrial and business plants made recently by a group of school children.

►A "will-call" market, recently added to the city sales branch of **Kingan & Co.**, Indianapolis, is relieving salesmen of small order calls and also helping customers who order between salesmen's visits, the city sales branch reported.

►**Armour and Company** is completing a pharmaceutical processing plant at **Buenos Aires, Argentina**. Production of insulin and other vital drugs will begin in January, it was announced. The four-story plant will be air conditioned. Fifteen scientists from the

Ray Weber Named Advertising Manager, Swift & Company

Ray Weber, administrative assistant to the manager of the **Swift & Company** advertising department for the last six years, has been named



RAY WEBER



V. D. BEATTY

manager of the department. The announcement was made late last week by **O. E. Jones**, executive vice president. **Weber** succeeds **Vern D. Beatty**, who resigned.

Before going to **Swift**, **Weber** served in several important capacities in the advertising business, including creative work with the **National Broadcasting Co.** and with the **McJunkin Advertising Agency**, Chicago. He joined **Swift** in 1934.

Beatty joined **Swift** in 1934 after several years in the advertising agency field. Prior to his agency experience he was a newspaper man in **Chicago** and **New York**.

Armour Laboratories in **Chicago** went to **Buenos Aires** to train Argentine personnel in all phases of manufacturing, packaging, quality control, etc. **L. C. Maxwell**, is vice president of **Laboratories Armour De Argentina** and **J. G. Speer** is secretary-treasurer.

►A meat processing plant was recently completed at the **Nebraska state penitentiary** in **Lincoln**, at a cost of about \$30,000. Some 100 hogs per month will be slaughtered and processed and the plant is also equipped to handle beef.

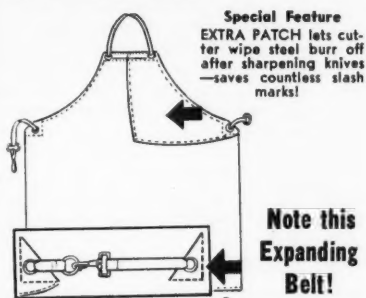
►**Martin Packing Co.**, Newark, N. J., has added a complete poultry department to its other lines. **Sydney J. Kauder**, formerly vice president of **M. Augenblick & Bro.**, Newark, is in charge of the department. **Martin Packing Co.** added considerable freezer and cooler space to provide storage facilities for the poultry line.

►**L. V. Gallardo**, 67, a retired export manager for **Cudahy Packing Co.**, died recently. He moved to **Miami** from **Chicago** 11 years ago.

►**W. E. Fitzgibbon**, director of meat merchandising, the **Kroger Co.**, Cincinnati, announced that **James A. Bay** has been appointed merchandise manager of railstock items. **Bay** will have full responsibility for buying and selling of beef, veal and lamb carcasses, boneless and cuts. **Bay** is succeeding



Fits "SNUG"
—but lets you bend
and breathe!



Another special BASCO feature! Prevents apron from binding when bending over—yet fits snugly against the body!

Made of Genuine DuPont NEOPRENE

These BASCO aprons offer the highest type of protection against oil, alkali, acid and water—but won't "blister." Heavy duty aprons that give better service, more comfort, longer wear—heavily stitched and bar tacked, with rustproof eyelets. In double coated heavy white or maroon neoprene; also medium weight yellow and maroon neoprene (without the extra patch and expanding belt).

Plastic Aprons For the Women Folk

Grease and acid resistant. Low cost and light weight for lasting protection.

**LET US FILL YOUR FULL
REQUIREMENTS!**

SAMPLES AND PRICES ON REQUEST.

● **Jobbers and Dealers—Write for our
interesting proposition.**

Associated BAG & APRON CO.

2650 W. Belden Ave., Chicago 47, Ill.
phone: ALbany 2-7121

Bryan Bros. Selling Herd

Because of its expanding packing-house business, Bryan Bros. Packing Co., West Point, Miss., has been forced to curtail its farming operations. The company announced this week it will sell its registered Aberdeen-Angus herd. The sale will start at noon Saturday, January 31, at the auction barn just north of West Point on Highway 45.

The company has distributed a catalog containing full information about all animals as well as terms and conditions of sale. A certificate of registry and transfer will be furnished for each animal sold, including calves at foot. Arrangements will be made for shipping cattle by truck, rail or air. Terms of the sale are cash.

W. B. Bryan stated that the herd has been run on a "practical basis, out in the pasture every day and handled just as most cattle in the South should be handled."

Mr. Kessler, who is retiring after many years with Kroger.

► Adam Zehfus, vice president, Stoppenbach Sausage Co., Jefferson, Wis., has sold his interest in the company. He and his two sons, Richard and John, will be associated in the Stoppenbach Sausage Co. located at Weyauwega. Its name will be changed to the Wolf River Sausage Co. Richard Zehfus had been connected with the Weyauwega firm for several years.

► Franzenburg's, Conrad, Iowa, has been incorporated under the title of The Franzenburg Provision Co. Authorized capital stock is \$100,000. Temporary officers of the company are: President, Paul Franzenburg; vice president, William Franzenburg, and secretary-treasurer, Paul Franzenburg, jr. In addition, Guy Pollock will serve as a director. The Franzenburg's started in the meat processing business in Conrad 43 years ago.

► Five employees of Tobin Packing Co., Fort Dodge, Ia., who have 25 years service and one man with 50 years service, were presented with service pins recently. The awards were made by C. S. Geisinger, personnel manager of the plant, on behalf of the American Meat Institute. The 50-year veteran is Andrew E. Scheid, foreman of the casing department.

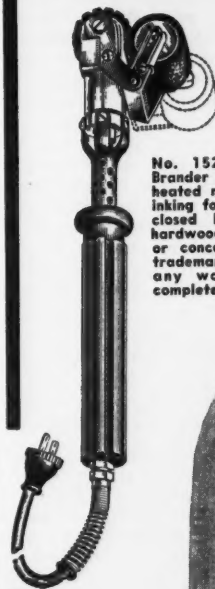
► Dr. J. M. Pitner, 74, a meat packer of Denton, Tex., died recently. He was a veterinarian several years before he began devoting his entire time to the cattle business and meat packing.

► W. L. Kleinz, formerly manager of the wool and pelt department, Armour and Company, Chicago, died recently.

► Dr. Walter A. Smith has retired after 49 years as inspector with the U. S. Bureau of Animal Industry. Dr. Smith served 26 years at Kansas City; five at Pittsburgh, Pa., and the last 17 years at the Wichita stockyards.

BRAUNSCHWEIGER

easily marked . . . quickly
identified . . . sales-inviting!



No. 152 Sausage Roll Brander has electrically heated marking die, self-inking fountain roller, enclosed heating element, hardwood handle. Straight or concave dies . . . any trademark, any design, any wording. \$55.00 complete! Order now!



Continuous sweep identification is attractive, legible and easy with Great Lakes equipment; is necessary to successful sausage sales. It gives added sales appeal, protection against substitutes and enables your customers to ask for and get your product!

**GREAT LAKES
STAMP & MFG. CO.**

2500 Irving Park Rd., Chicago 18, Ill.

BOOK REVIEW

Elements of Food Engineering, Volume 1, by Milton E. Parker, E. H. Harvey and E. S. Stateler. Reinhold Publishing Corporation, 330 W. 42nd st., New York 36, N. Y. 386 pages, illustrated. Price \$8.75.

To be published in three volumes, this book treats the production, preparation, processing, handling and distribution of foods from the unit operation and unit process points of view. It is expected to lay the foundation for the new profession of food engineering as distinguished from both chemical engineering and food technology.

Volume I is concerned with the engineering factors involved in food processing and describes in detail the agricultural and nutritional aspects of food production, the extent of the processing industries, major classifications of foods and refined foods processing.

After discussing engineering factors in food processing, nutritional aspects of food production and foods and food processing in general, nine chapters are concerned with refined foods processing of: Wheat and corn flours; rice and oats milling; minor cereal flours; fats and oils; sugars, syrups, starches and gums; food protein derivatives; spices, essential oils, condiments and flavoring extracts; beverages and fermentation products, and nuts.

Volumes II and III will discuss unit operations and unit processes as well as plant layout, equipment design, production efficiency, sanitation and nutritional taste acceptability factors.

Professor Parker, director of food engineering at Illinois Tech, is the author of the book with two members of his staff, E. S. Harvey and E. S. Stateler, who is also consultant on foods, Wahl-Henius Institute, Chicago.

MID Directory Changes

The following MID directory changes were announced January 2 by the Bureau of Animal Industry, USDA:

Meat Inspection Granted: Colonial Provision Co., 221 Bridge st., East Cambridge 41, Mass.; Zenith Meat Co., 815 E. Gilbert st., Wichita 11, Kans.; Mid-State Packers, Inc., P.O. Box 427, Bartow, Fla.; Davenport Packing Co., Inc., Milan, Ill., mail, P.O. Box 900, Davenport, Ia.; Mancini Foods, Inc., Church rd. at Crooked Lane, King Manor, Pa., and C. A. Swanson & Sons, 12th and Douglas sts., Omaha 8, Nebr.

Change in Name of Official Establishment: Swift & Company, 197 South Water Market, Chicago 8, Ill., instead of Irwin Bros. Metropolitan Hotel Supply Co.; Swift & Company, 2820 N. Broadway, St. Louis 7, instead of St. Louis Metropolitan Hotel Supply Co.

A three and one-half year-old steer was nosed out of the grand championship of one of Chicago's early fat stock shows because it was considered by the judge to be "too vealy."

Better Loading and Reefer Maintenance Would Reduce Damage to Beef in Transit

More care in loading would help reduce the damage suffered by dressed beef during rail transportation, and better maintenance of running gear of refrigerator cars would materially lessen such transit damage, according to a study made by the U. S. Department of Agriculture.

The study, made under authority of the Agricultural Marketing Act, and with the cooperation of the Railroad Perishable Inspection Agency and other agencies, covered the records on shipments of more than 3,600 cars of dressed beef, and test shipments for a 12-month period. It was made to find out why loss and damage claims paid by U. S. Class I railroads on meat shipments (which cover only part of the total cost of the loss) have been about \$1,500,000 or more a year (up over 700 per cent from 1939), and to suggest preventive action. Much of the damage is caused by quarters of beef falling or being thrown from their hooks to the floors of cars during transportation, resulting in torn, soiled and badly bruised meat.

Inspection of cars in which substantial damage to beef was repeatedly found showed that all these cars had mechanical defects serious enough to

contribute to beef damage. Worn or slack draft gears (shock absorbers attached to the coupling) with little or no snubbing power were found to be the most common mechanical deficiency. Badly worn wheels, excessive side bearing wear and clearance, and worn truck springs and snubbers were among other defects contributing to excessive shocks and vibration that could cause beef to fall to the car floor. Two-way ride recording devices in test cars showed that severe longitudinal shocks and vertical vibrations were closely associated with the frequency and amount of the damage.

Quarters of the better grades of beef, including Prime, Choice and Good grade, were found to be more susceptible to damage than quarters of the lower grades. More forequarters than hindquarters of beef were found to be damaged in transit. It was suggested that this might be reduced by inserting the meat hook under the fourth rib on the forequarter because it was observed that there was more damage when the hook was placed higher on the quarter. Care in seeing that quarters of beef were hung tightly together in the car, to reduce swaying of the load, also was recommended to reduce the damage.

Apply Nuclear Research to Food Plant Sanitation



Rosemary Annos and Leslie Alt, Diversey laboratories, take the count per minute of a radioactive sample from nuclear scaling unit. At right is a count rate meter.

Radioactive isotopes, purchased from the government's atomic pile, are being used by the Diversey Corp., Chicago, to help develop new and better products for food plant sanitation.

In testing cleaning compounds, for example, tagged or radioactive carbons are incorporated into soil which is then spread upon the surface to be cleaned. After cleaning, the soil is detected quantitatively. Where no count can be measured, it would indicate the cleaner is very effective in removing the soil.

Apart from using the radioactive

material to determine how effective certain cleaners are in removing soils from equipment and containers, the new research technique is expected to successfully solve such problems as 1) determining corrosion or absorption of inhibitive chemicals on metal; 2) the amount of absorption of glass materials; 3) the characteristics of hard water; 4) the tracing of bacteria (made radioactive) to learn where they lodge and multiply, and 5) the study of insecticidal action based on tagged carbon introduced within the insecticide.

Meat Production Down Slightly But Well Ahead of Year Ago Total

THE UPSURGE in meat production, which commenced immediately following the holiday season, and which a week ago rose to record levels, was cut short again in the week ended January 17, when output dropped about

300,000 lbs. and by further comparison, it was the biggest for any corresponding January period since the 421,000-000 lbs. in 1947.

Cattle slaughter at 326,000 head was the largest for any week since January

the preceding week, but was almost 4,000,000 lbs. more than the 8,900,000 lbs. year.

Hog slaughter was estimated at 1,511,000 head for an 85,000-head reduction from the week before, but was only slightly less than the 1,534,000 butchered during the same week, 1952. Output of pork, consequently, fell to 207,300,000 lbs. from 219,500,000 lbs. the previous week and 210,200,000 lbs. last year. Lard production amounted to 54,400,000 lbs. compared with 55,800,000 lbs. the week before and 57,100,000 lbs. a year ago.

Slaughter of sheep and lambs, expected to be fairly liberal in the next few months, totaled 313,000 head, one of the biggest for corresponding January weeks in several years. The week previous it was 298,000 and last year, 229,000 animals. Production of lamb and mutton for the three periods stood at 15,300,000, 14,600,000 and 11,000,000 lbs. respectively.

ESTIMATED FEDERALLY INSPECTED SLAUGHTER AND MEAT PRODUCTION

Week ended January 17, 1953, with comparisons

Week ended	Beef		Veal		Pork (excl. lard)		Lamb and Mutton		Total Meat Prod.
	Number 1,000	Prod. mil. lb.	Number 1,000	Prod. mil. lb.	Number 1,000	Prod. mil. lb.	Number 1,000	Prod. mil. lb.	
Jan. 17, 1953	326	180.3	114	12.7	1,511	207.9	313	15.3	416
Jan. 10, 1953	316	172.2	122	13.8	1,593	219.5	298	14.6	420
Jan. 19, 1952	244	136.4	79	8.9	1,534	210.2	229	11.0	366

AVERAGE WEIGHTS (LBS.)

Week Ended	Cattle		Calves		Hogs		Sheep and Lambs		LARD PROD. Per 100 mil. lbs.	Total mil. lbs.
	Live	Dressed	Live	Dressed	Live	Dressed	Live	Dressed		
Jan. 17, 1953	1,005	553	200	111	245	137	102	49	14.7	54.4
Jan. 10, 1953	1,000	545	205	113	247	138	102	49	14.2	55.8
Jan. 19, 1952	1,019	559	200	113	247	137	103	48	15.1	57.1

1 per cent from the week previous. The reduction in hog slaughter and pork output more than offset increases in butchering of cattle and sheep, and had much to do with the smaller meat output.

The U. S. Department of Agriculture estimated total meat production at 416,000,000 lbs. against 420,000,000 lbs. the week before. However, output held 14 per cent above production for the corresponding 1952 week with its 366,

1948, and exceeded the previous week by 10,000 head and the year before by 82,000 head. Beef production amounted to 180,300,000 lbs., the largest weekly output in several years. The previous week it was 172,200,000 lbs. and last year, 136,400,000 lbs.

Slaughter of calves dropped to 114,000 animals from 122,000 the week before, but amounted to 35,000 more than a year ago. Output of veal fell to 12,700,000 lbs. as against 13,800,000 lbs.

HIGHER LIVE COSTS REDUCE HOG CUTTING MARGINS

(Chicago costs and credits, first two days of week)

Hog cutting margins dropped to minus factors for the two lighter weights, while the heavies plunged further into the loss column due mostly to higher average live costs paid by packers the past week. Ratios were: -.15 to .20, -.66 to .88 and -1.26 to 1.86.

This test is computed for illustrative purposes only. Each packer should figure his own test using actual costs, credits, yields and realizations. The values reported here are based on the available Chicago market figures for the first two days of the week.

—180-220 lbs.—					—220-240 lbs.—					—240-270 lbs.—				
Pct. live wt.	Price per lb.	Per cwt. alive	Per cwt. fin.	Per cwt. yield	Pct. live wt.	Price per lb.	Per cwt. alive	Per cwt. fin.	Per cwt. yield	Pct. live wt.	Price per lb.	Per cwt. alive	Per cwt. fin.	Per cwt. yield
Skinned hams	12.7	49.7	\$ 6.31	\$ 9.00	12.7	49.7	\$ 6.31	\$ 8.80	13.0	47.7	\$ 6.20	\$ 8.63		
Picnics	5.7	29.2	1.66	2.36	5.5	27.7	1.52	2.13	5.4	27.9	1.51	2.06		
Boston	4.3	35.0	1.51	2.14	4.1	34.0	1.39	1.97	4.1	34.0	1.39	1.94		
Loins (blade in)	10.2	38.0	3.88	5.55	9.9	36.5	3.61	5.07	9.7	37.5	3.64	5.03		
Lean cuts			\$13.36	\$19.05			\$12.83	\$17.97			\$12.74	\$17.66		
Bellies, S. P.	11.1	35.3	3.92	5.61	9.6	33.8	3.24	4.50	4.0	26.3	1.05	1.45		
Bellies, D. S.					2.1	19.0	.40	.57	8.6	19.0	1.03	2.28		
Fat backs					3.2	5.2	.17	.23	4.6	6.5	.30	.42		
Plates and jowls	7.9	8.0	.26	.37	3.1	9.0	.28	.37	3.5	9.0	.31	.43		
Raw leaf	2.3	7.8	.18	.26	2.2	7.8	.17	.25	2.2	7.8	.17	.25		
P.S. lard, rend. wt.	13.9	7.2	1.00	1.43	12.4	7.2	.89	1.25	10.4	7.2	.75	1.05		
Fat cuts and lard			\$ 5.36	\$ 7.67			\$ 5.15	\$ 7.23			\$ 4.21	\$ 5.88		
Spareribs	1.6	33.6	.54	.77	1.6	27.0	.43	.62	1.6	21.0	.34	.46		
Regular trimmings	3.3	18.2	.60	.85	3.1	18.2	.56	.76	2.9	18.2	.53	.75		
Feet, tails, etc.	2.0	8.0	.16	.22	2.0	8.0	.16	.23	2.0	8.0	.16	.23		
Offal & misc.			.50	.70			.50	.89			.50	.68		
TOTAL YIELD & VALUE	70.0		\$20.52	\$29.27	71.5		\$19.63	\$27.50	72.0		\$18.48	\$25.66		
Cost of hogs			\$19.30				\$19.00				\$18.65			
Condemnation loss			.10				.10				.10			
Handling and overhead			1.27				1.10				.99			
TOTAL COST PER CWT.			\$20.67	\$29.43			\$20.29	\$28.38			\$19.74	\$27.42		
TOTAL VALUE			20.52				19.63				18.48			
Cutting margin			-.15	-.20			-.06	-.88			-.26	-.86		
Margin last week			+.62	+.01			+.08	+.12			-.29	-.40		

AMI PROVISION STOCKS

Total of all pork meat holdings for the two-week period ended January 17, increased 13 per cent above stocks reported on January 3, according to the American Meat Institute. Total pork stocks at 394,700,000 lbs. compared with 348,200,000 lbs. on January 3. A year ago these holdings were reported at 440,500,000 lbs. and the comparable date, 1947-49 average at 376,700,000 lbs.

Total lard and rendered pork fat holdings amounted to 138,900,000 lbs. against 123,200,000 lbs. two weeks before and 87,800,000 lbs. a year ago. The two-year average was 148,800,000 lbs.

The accompanying table shows stocks as percentages of holdings two weeks earlier, last year, and 1947-49 average.

	Jan. 3 1953	Jan. 12 1952	1947-49 Av.
BELLIES:			
Cured, D. S.	99	88	103
Cured, S. P. & D.C.	97	76	69
Frozen-for-cure, regular	125	208	250
Frozen-for-cure, S. P. & D.C.	127	82	141
Total bellies	114	82	..
HAMS:			
Cured, S. P. regular	100	89	36
Cured, S. P. skinned	111	85	88
Frozen-for-cure, regular	100	100	33
Frozen-for-cure, skinned	136	101	112
Total hams	123	92	98
PICNICS:			
Cured, S. P.	118	126	103
Frozen-for-cure	110	118	172
Total picnics	113	121	140
FAT BACKS:			
D.S. CURED	109	107	95
OTHER CURED AND FROZEN-FOR-CURE			
Cured, D.S.	84	64	36
Cured, S. P.	103	81	63
Total cured	98	76	54
Frozen-for-cure, D.S.	130	109	87
Frozen-for-cure, S. P.	120	103	131
Total other	110	98	82
BAREBLED PORK	100	67	60
TOT. D.S. CURED	101	92	90
TOT. FROZ. FOR D.S.	127	152	152
TOT. S. P. & D.S. CURED	106	84	73
TOT. S. P. & D.S. FROZ.	126	92	134
TOT. CURED & FROZEN-FOR-CURE	115	89	101
FRESH FROZEN			
Loins, shoulder butts and spareribs	132	84	121
All other	105	100	123
TOT. ALL PORK MEATS	113	90	105
RENDERED PORK FATS	115	103	69
LARD	113	160	94

Cold Storage Meat Stocks Grow in December; Pork Below Year Ago

THE tendency of various kinds of meats to move in or out of cold storage during December, compared with a month before and 1951, bore a close relationship to live numbers and

age on the way to consumer outlets on the date, at 275,826,000 lbs., were among the largest on record. This was almost a 45,000,000-lb. increase over the 231,219,000 lbs. a month before and

U. S. COLD STORAGE STOCKS, DECEMBER 31

	Dec. 31, 1952 ¹ 1,000 lbs.	Dec. 31, 1951 1,000 lbs.	Nov. 29, 1952 1,000 lbs.	5-yr. av. 1947-51 1,000 lbs.
FROZEN AND CURED MEATS:				
Beef, frozen	263,461	296,014	220,226	148,321
Beef, in cure, cured and smoked	12,365	11,969	10,968	13,720
TOTAL BEEF²	275,826	217,983	231,219	162,041
Pork, frozen	328,415	346,633	149,951	286,708
Pork, dry salt, in cure and cured	39,611	41,670	27,167	40,399
Pork, all other, in cure and cured	147,065	160,801	142,525	176,506
TOTAL PORK²	505,091	548,904	319,643	503,613
Lamb and mutton	22,631	13,720	17,580	16,907
Veal, frozen	25,175	16,696	21,987	17,751
All edible offal, froz. and cured	71,103	64,004	59,140	62,867
Canned meat and meat products	37,347	34,617	27,894	28,872
Sausage room products	18,251	16,623	16,128	13,220
Lard	115,403	51,638	83,758	82,777
Rendered pork fat ²	2,279	1,076	2,167	2,652

NOTE: These holdings include stocks in both cold storage warehouses and meat packing plants.
¹Preliminary figures. Revised figures will appear in next month's report.

²The Government holds in cold storage outside of processors' hands 19,614,000 lbs. of beef, 19,080,000 lbs. of pork, and 750,000 lbs. of lard.

slaughter records for these periods. For example, beef, as reported by USDA on December 31, 1952, was well in line with cattle population on farms, marketing volume and federally-inspected slaughter.

Stocks of beef pausing in cold stor-

over 57,000,000 lbs. above beef holdings on December 31, 1951. The 1947-51 average for the date was 162,041,000 lbs.

Pork holdings, following the seasonal pattern of increased slaughter in December, increased greatly over November stocks as indicated by the 505,091,-

000 lbs. in cold storage against 319,643,000 lbs. in November. On the other hand, with hog slaughter at higher levels a year ago, stocks stood at 548,604,000 lbs. The five-year average was 503,613,000 lbs.

Lamb and mutton holdings on December 31 were greater than on the other dates. At 22,631,000 lbs. they compared with 17,580,000 lbs. at the close of November, 13,720,000 lbs. at the end of December, 1951, and 16,907,000 lbs., the five-year average.

Veal stocks from heavier recent slaughter of calves climbed to 25,175,000 lbs. from 21,087,000 lbs. on November 29, and 16,696,000 lbs. a year ago and the five-year December 31 average, 17,751,000 lbs.

Canned meat and meat products which contain a good deal of beef, were 37,347,000 lbs. against 27,894,000 lbs. at the end of November and 34,617,000 lbs. a year ago. Sausage room products amounting to 18,251,000 lbs. were in cold storage on December 31 compared with 16,128,000 lbs. at the close of November and 16,623,000 lbs. a year ago.

Lard stocks rose to 115,403,000 lbs. from 83,758,000 lbs. in November and 51,638,000 lbs. in 1951.

To reach a consumption goal of 175 lbs. per person by 1961, production of meat must be raised to 32,000,000,000 lbs., the U. S. Department of Agriculture has pointed out.



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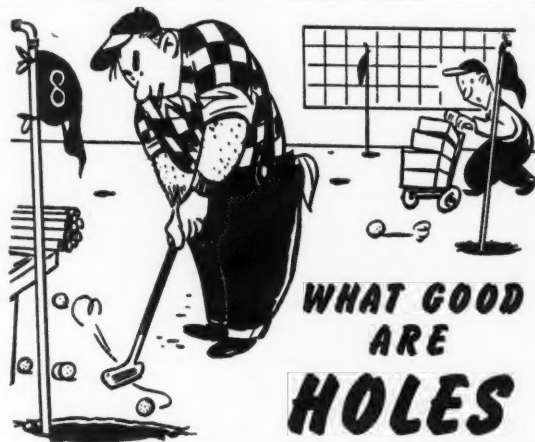
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MEAT and SUPPLIES PRICES

CHICAGO

WHOLESALE FRESH MEATS

CARCASS BEEF	
Native steers	Jan. 20, 1953
Prime, 600/800	51 1/4 @ 52 1/4
Choice, 500/700	43 @ 44
Choice, 700/800	41 1/2 @ 42
Good, 700/800	36 1/4
Commercial cows	28 1/4
Can. & cut.	27 1/4
Bulls	31 1/4

STEER BEEF CUTS

Prime:	
Hindquarter	64.0 @ 65.0
Forequarter	40.0 @ 41.0
Round	49.0 @ 51.0
Trimmed full loin	90.5 @ 93.0
Flank	10.0 @ 12.0
Regular chuck	40.0 @ 43.0
Foreshank	14.0 @ 18.0
Brisket	32.0 @ 35.0
Rib	75.0 @ 76.0
Short plate	19.0 @ 21.0
Choice:	
Hindquarter	59.0 @ 53.0
Forequarter	38.0 @ 40.0
Round	49.0 @ 51.0
Trimmed full loin	75.0 @ 78.0
Flank	10.0 @ 12.0
Regular chuck	40.0 @ 42.0
Foreshank	14.0 @ 18.0
Brisket	30.0 @ 33.0
Rib	72.0 @ 75.0
Short plate	19.0 @ 21.0

BEEF PRODUCTS

Tongues, No. 1	32 @ 33
Brains	5 1/2 @ 6
Hearts	16 @ 16 1/4
Livers, selected	57 @ 61.70
Livers, regular	40 @ 41
Tripe, scalded	5 @ 5 1/4
Tripe, cooked	6 @ 6 1/4
Lips, scalded	5 1/2 @ 6
Lips, unscalded	5 1/4 @ 6
Lungs	5 1/4 @ 6
Melts	6 @ 6 1/4
Udders	5 @ 5 1/4

BEEF HAM SETS

Knuckles	49 @ 50
Insides	47 @ 48
Outsides	49 @ 50

FANCY MEATS

(L.C.I. prices)

Beef tongues, corned	37 @ 38
Veal breads, under 12 oz.	68 @ 70
12 oz. up	72 @ 74
Calf tongues, under 1 1/2	24
1 1/2-2	26
Ox tails, under 1/2 lb.	24.00 @ 25.00
Over 1/2 lb.	24.00 @ 25.00

WHOLESALE SMOKED MEATS

(L.C.I. prices)

Hams, skinned, 14/16 lbs., wrapped	54 1/2 @ 60 1/2
Hams, skinned, 14/16 lbs., ready-to-eat, wrapped	57 1/2 @ 64
Hams, skinned, 16/18 lbs., wrapped	53 1/2 @ 59
Hams, skinned, 16/18 lbs., ready-to-eat, wrapped	56 1/2 @ 63 1/2
Bacon, fancy trimmed, brisket off, 8/10 lbs., wrapped	44 @ 48 1/2
Bacon, fancy square cut, seedless, 12/14 lbs., wrapped	40 @ 43
Bacon, No. 1 sliced, 1-lb. open-faced layers	49 @ 57 1/2

VEAL—SKIN OFF

(L.C.I. prices)

Prime, 80/110	56.00 @ 57.00
Prime, 110/150	56.00 @ 57.00
Choice, 80/110	56.00 @ 57.00
Choice, 110/150	56.00 @ 57.00
Good, 50/80	44.00 @ 46.00
Good, 80/110	47.00 @ 51.00
Good, 110/150	47.00 @ 51.00
Commercial, all wts.	35.00 @ 41.00

CARCASS LAMBS

(L.C.I. prices)

Prime, 30/50	43.00 @ 46.00
Choice, 30/50	43.00 @ 46.00
Good, all weights	41.00 @ 45.00

CARCASS MUTTON

(L.C.I. prices)

Choice, 70/down	None quoted
Good, 70/down	None quoted
Utility, 70/down	None quoted

SAUSAGE MATERIALS—FRESH

Pork trim., reg. 40% bbls.	19 1/2
Pork trim., guar. 50% lean, bbls.	21
Pork trim., 80% lean, bbls.	41 @ 42
Pork trim., 95% lean, bbls.	52
Pork cheek meat, trmd., bbls.	30 @ 31
Bull meat, bon'ls., bbls.	43
C.C. cow meat, bbls.	39
Beef trimmings, bbls.	30
Bon'ls chucks, bbls.	41 1/4
Beef head meat, bbls.	21
Beef cheek meat, trmd., bbls.	23
Shank meat, bbls.	42 1/4
Veal trim., bon'ls, bbls.	33 1/4

FRESH PORK AND PORK PRODUCTS

(L.C.I. prices)

Hams, skinned, 10/14	50 @ 50 1/2
Hams, skinned, 14/16	50
Pork loins, regular	40
12/down, 100's	61
Pork loin, boneless, 100's	31 1/4
Shoulders, skinned, bone-in, under 16 lbs., 100's	29 1/2
Picnics, 4/6 lbs., loose	28 1/4
Picnics, 6/8 lbs., loose	36 @ 36 1/2
Boston butts, 4/8 lbs.	83 @ 84
Tenderloins, fresh, 10's	7 @ 7 1/4
Neck bones, bbls.	16 1/2 @ 17
Livers, bbls.	17
Brains, 10's	7 @ 7 1/4
Ears, 30's	7 1/4 @ 9
Snouts, lean-in, 100's	7 @ 8
Feet, S. C., 30's	7 @ 8

SAUSAGE CASINGS

(L.C.I. prices)

(L.C.I. prices quoted to manufacturers of sausage.)

Beef casings:	
Domestic rounds, 1 1/2 to 1 3/4 in.	55 @ 60
Domestic rounds, over 1 3/4 in., 140 pack	85 @ 1.00
Export rounds, wide, over 1 1/2 in.	1.30 @ 1.55
Export rounds, medium, 1 1/2 to 1 3/4 in.	90 @ 1.00
Export rounds, narrow, 1 1/4 in. under	1.10 @ 1.35
No. 1 weasands, 24 in. up	12 @ 14
No. 1 weasands, 22 in. up	7 @ 9
No. 2 weasands	8
Middles, sewing, 1 1/2 @ 2 in.	1.00 @ 1.25
Middles, select, wide, 2 @ 2 1/4 in.	1.55 @ 1.60
Middles, select, extra, 2 1/4 @ 2 1/2 in.	1.95 @ 2.10
Middles, select, extra, 2 1/2 in. & up	2.50 @ 2.60
Beef bungs, export, No. 1	22 @ 25
Beef bungs, domestic	16 @ 20
Dried or salted bladders, per piece:	
12-15 in. wide, flat	14 @ 17
10-12 in. wide, flat	9 @ 10
8-10 in. wide, flat	5 @ 8

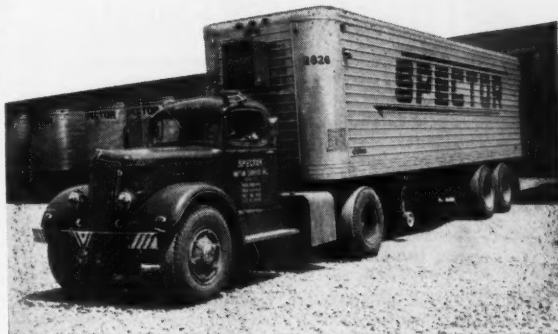
Pork casings:	
Extra narrow, 29 mm. & dn.	4.00 @ 4.25
Narrow, mediums, 29 @ 32 mm.	3.60 @ 3.75
Medium, 32 @ 35 mm.	2.20 @ 2.45
Spec. med., 35 @ 38 mm.	1.60 @ 1.90
Export bungs, 34 in. cut	26 @ 31
Large prime bungs, 34 in. cut	16 @ 21
Medium prime bungs, 34 in. cut	12 @ 13
Small prime bungs	8 @ 9
Middles, per set, cap. off.	50 @ 60

DRY SAUSAGE

(L.C.I. prices)

Cervelat, ch. hog bungs	99 @ 1.01
Thuringer	48 @ 55
Farmer	82 @ 84
Holsteiner	81 @ 84
B. C. Salami	86 @ 88
Genoa style Salami, ch.	94 @ 99
Pepperoni	78 @ 84
Italian style hams	78 @ 83

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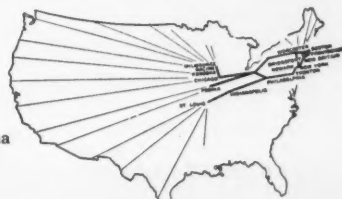
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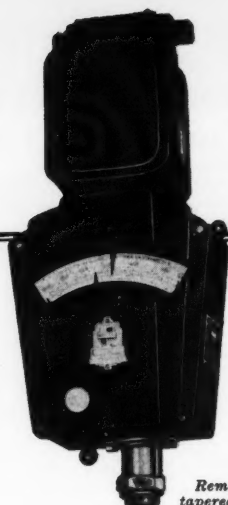
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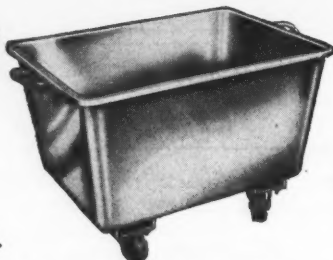
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(l.c.l. prices)	
Pork sausage, hog casings...	43 @46
Pork sausage, sheep casings...	50 @55
Pork sausage, skinless...	55 @63.7
Frankfurters...	43 @46
Bologna...	38 @43
Bologna, artificial casings...	41 @45
Smoked liver, hog bungs...	43 @49.4
New Eng. lunch, spec...	66 @69
Tongue and blood...	48 @51
Souse...	36 @38
Polish sausage, fresh...	50 @55
Polish sausage, smoked...	54

SPICES

(Basis Chgo., orig. bbls., bags, bales)

	Whole	Ground
Allspice, prime	36	40
Resifted	38	42
Chili Powder	47	47
Chili Pepper	47	47
Cloves, Zanzibar	1.88	2.01
Ginger, Jam., unbl.	26	32
Ginger, African	24	29
Mace, fancy, Banda		
East Indies	1.36	
West Indies	1.31	
Mustard, flour, fancy	37	
No. 1	33	
West India Nutmeg	51	
Paprika, Spanish	72	
Pepper, Cayenne	58	
Red, No. 1	54	
Pepper, Packers	1.53	1.81
Pepper, white	1.60	1.82
Malabar	1.53	1.64
Black Lampung	1.53	1.64

SEEDS AND HERBS

(l.c.l. prices)

	Whole	Ground for Saus.
Caraway seed	15	20
Cominos seed	22	27
Mustard seed, fancy	23	27
Yellow American	15	27
Oregano	23	29
Coriander, Morocco		
Natural, No. 1	11	16
Marjoram, French	34	45
Sage, Dalmatian		
No. 1	58	68

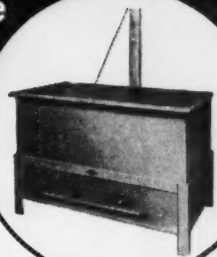
CURING MATERIALS

	Owt.
Nitrite of soda, in 400-lb. bbls., del., or f.o.b. Chgo.	\$ 9.39
Salt, peter, n. ton, f.o.b. N.Y.	
Dbl. refined gran.	11.25
Small crystals	14.00
Medium crystals	15.49
Pure rfd., gran. nitrate of soda	5.25
Pure rfd., powdered nitrate of soda	6.25
Salt—	
Salt, in min. car. of 45,000 lbs. only, paper sacked, f.o.b. Chgo.	
Granulated	\$22.00
Rock, per ton in 100-lb. bags, f.o.b. warehouse, Chgo.	25.50
Sugar—	
96 basis, f.o.b. N.Y.	6.55
Refined standard cane gran.	8.65
basis	
Refined standard beet gran.	8.35
basis	
Packers, curing sugar, 100-lb. bags, f.o.b. Reserve, La., less 2%	8.15@8.25
Cerelose dextrose, per cwt.	
L.C.L. ex-warehouse, Chgo.	7.72
C/L Del. Chgo.	7.62

PACIFIC COAST WHOLESALE MEAT PRICES

	Los Angeles Jan. 20	San Francisco Jan. 20	No. Portland Jan. 20
FRESH BEEF (Carcase):			
STEER:			
Choice:			
500-600 lbs.	\$43.00@45.00	\$47.00@48.00	\$42.00@46.00
600-700 lbs.	42.00@43.00	45.00@47.00	41.00@45.00
Good:			
500-600 lbs.	39.00@42.00	43.00@45.00	40.00@43.00
600-700 lbs.	37.00@39.00	42.00@44.00	36.00@40.00
Commercial:			
350-600 lbs.	36.00@39.00	40.00@42.00	36.00@40.00
COW:			
Commercial, all wts.	30.00@33.00	36.00@40.00	30.00@36.00
Utility, all wts.	28.00@31.00	32.00@36.00	29.00@34.00
FRESH CALF: (Skin-Off) (Skin-Off) (Skin-Off)			
Choice:			
200 lbs. down	47.00@49.00	50.00@52.00	48.00@52.00
Good:			
200 lbs. down	45.00@47.00	50.00@52.00	45.00@52.00
FRESH LAMB (Carcase):			
Prime:			
40-50 lbs.	45.00@47.00	48.00@49.00	42.50@45.50
50-60 lbs.	44.00@46.00	48.00@49.00	
Choice:			
40-50 lbs.	45.00@47.00	48.00@49.00	42.50@45.50
50-60 lbs.	44.00@46.00	48.00@49.00	41.00@44.00
Good, all wts.	42.00@45.00	45.00@48.00	41.00@44.00
MUTTON (EWE):			
Choice, 70 lbs. down	None quoted	22.00@25.00	19.00@23.00
Good, 70 lbs. down	None quoted	18.00@22.00	19.00@23.00
FRESH PORK CARCASSES (Packer Style) (Shipper Style) (Shipper Style)			
80-120 lbs.	30.50@32.00	32.00@34.00	32.00@34.00
120-160 lbs.	30.50@32.00	30.00@32.00	30.00@31.00
FRESH PORK CUTS No. 1:			
LOINS:			
8-10 lbs.	44.00@46.00	48.00@50.00	48.00@51.00
10-12 lbs.	44.00@46.00	48.00@49.00	47.00@51.00
PICNICS:			
4-8 lbs.	35.00@40.00	38.00@40.00	36.00@39.00
PORK CUTS No. 1: (Smoked) (Smoked) (Smoked)			
HAM, Skinned:			
12-16 lbs.	53.00@61.00	60.00@62.00	57.00@63.00
16-18 lbs.	53.00@56.00	58.00@60.00	54.00@60.00
BACON, "Dry Cure" No. 1:			
6-8 lbs.	48.00@54.00	52.00@55.00	47.00@55.00
8-10 lbs.	44.00@48.00	50.00@52.00	45.00@51.00
10-12 lbs.	44.00@48.00	48.00@52.00	43.00@48.00
LARD, Refined:			
1-lb. cartons	13.00@14.00	15.00@16.00	12.50@15.00
50-lb. cartons and cans	12.00@14.00	14.00@15.00	
Tierces	11.50@12.50	13.00@14.00	10.50@14.00

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Every KOCH Vat is built to specifications approved by the customer. Heavy welded steel construction, with base frame of 3 x 3 x 1/4 in. angles. Water can be heated by gas burners, perforated steam pipe, or other means.

Vat shown is popular small model, with tank measuring 48 x 30 in. inside, and 24 in. deep. Counter-balanced lid saves labor, cuts heat losses. Angles on under side of lid hold sausage sticks under water. Gas burners mounted in base, rated 132,000 Btu. an hour. Wt. about 400 lb.

No. 1284—Vat complete as illustrated, finished in machinery gray enamel \$240
No. 1285—Same Vat, with body of stainless steel \$480
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KOCH Supplies

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Kansas City 8, Mo.

Or, for quickest service, call collect Kansas City, Victor 3788



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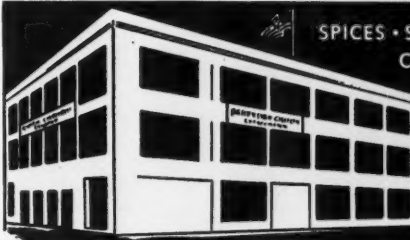
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HEEKIN *52 Years of Service 1901-1953*
Lithographed CANS
THE HEEKIN CAN CO.

CHICAGO PROVISION MARKETS From The National Provisioner Daily Market Service

CASH PRICES

F. O. B. CHICAGO CHICAGO BASIS WEDNESDAY, JAN. 21, 1953				BELLIES (Square Cut)	
REGULAR HAMS				Green	Cured
Fresh or F.F.A.					
8-10	47½n	47½n		6-8	37½n 39n
10-12	47½n	47½n		8-10	37½n 39n
12-14	47½n	47½n		10-12	35½n 36½n
14-16	46½n	46½n		12-14	31½n 33n
16-18	45½n	45½n		14-16	27½ @ 27½ 29½ @ 29½n
18-20	42½n	42½n		16-18	26n 27½n
20-22	42½n	42½n		18-20	23½ @ 24 25½ @ 25½n
SKINNED HAMS				GR. AMN. BELLIES	
Fresh or F.F.A.					D. S. BELLIES
					Clear
10-12	50	50		18-20	21n 21n
12-14	50	50		20-25	21 20n
14-16	48½ @ 49	48½ @ 49		25-30	21 20
16-18	48	48		30-35	17 18
18-20	45 @ 45½ 45	45 @ 45½		35-40	14½ 16
20-22	45	45		40-50	14½ 15
22-24	44½	44½		FAT BACKS	
24-26	44½	44½		Fresh or Frozen	
25-30	44	44			Cured
25/up, 2's in.	42½	42½n		6-8	6n 7
PICNICS				8-10	6n 7½
Fresh or F.F.A.				10-12	6½n 7½
				12-14	8½n 9½
4-6	29½ @ 29½	29½		14-16	9½n 11
6-8	28 @ 28½	28		16-18	11n 11
8-10	28 @ 28½	28		18-20	11n 11
10-12	28 @ 28½	28		20-25	11n 11
12-14	28 @ 28½	28		BARRELED PORK	
8/up, 2's in.	28 @ 28½	28		Clear Fat Back	
OTHER CELLAR CUTS					
Fresh or Frozen					
Square Jowls	13½	13½n		60-70	25n
Jowl butts	10½ @ 11	11n		70-80	24n
S.P. Jowls	10½n	10½n		80-100	24n
				100-125	

LARD FUTURES PRICES

FRIDAY, JAN. 16, 1953				
	Open	High	Low	Close
Jan.	9.50	9.50	9.47½	9.47½a
Mar.	9.90	9.90	9.75	9.75b
May	10.27½	10.30	10.15	10.15
July	10.60	10.60	10.55	10.55a
Sept.	11.00	11.00	10.95	10.95a

Sales: 2,400,000 lbs.

Open interest at close Thurs., Jan. 15th: Jan. 15, Mar. 824, May 811, July 326, and Sept. 101 lots.

MONDAY, JAN. 19, 1953

Jan.	9.42½	9.45	9.42½	9.45b
Mar.	9.80	9.85	9.75	9.80b
May	10.20	10.22½	10.15	10.17½
July	10.57½	10.57½	10.55	10.55
Sept.	10.95	11.00	10.95	10.95a

Sales: 1,600,000 lbs.

Open interest at close Fri., Jan. 16th: Jan. 12, Mar. 822, May 831, July 332 and Sept. 104 lots.

TUESDAY, JAN. 20, 1953

Jan.	9.45	9.45	9.35	9.35
Mar.	9.82½	9.85	9.65	9.70a
May	10.22½	10.25	10.02½	10.10
July	10.57½	10.62½	10.47½	10.47½a
Sept.	10.95	11.00	10.85	10.85

Sales: 4,080,000 lbs.

Open interest at close Mon., Jan. 19th: Jan. 11, Mar. 826, May 836, July 337, and Sept. 104 lots.

WEDNESDAY, JAN. 21, 1953

Jan.	9.30	9.30	9.25	9.30
Mar.	9.65	9.65	9.57½	9.60b
May	10.02½	10.02½	9.95	10.00b
July	10.45	10.45	10.37½	10.40a
Sept.	10.72½	10.80	10.72½	10.80
Oct.	10.65	10.65	10.65b	

Sales: 4,280,000 lbs.

Open interest at close, Tues., Jan. 20th: Jan. 11, Mar. 817, May 862, July 343, and Sept. 115 lots.

THURSDAY, JAN. 22, 1953

Mar.	9.60	9.62½	9.45	9.47½a
May	10.00	10.00	9.75	9.75-80
July	10.40	10.40	10.15	10.15b
Sept.	10.80	10.80	10.57½	10.57½a
Oct.	10.65	10.65	10.65b	

Sales: 4,500,000 lbs.

Open interest at close, Wed., Jan. 21st: Jan. 10, Mar. 810, May 873, July 354, Sept. 119, and Oct. no lots.

LIVESTOCK PRICES AT SIOUX CITY

Prices paid for livestock at Sioux City on Wednesday Jan. 21, were reported as follows:

CATTLE:

Steers, prime	\$33.00 only
Steers, choice	26.00@27.00
Steers, good	22.00@24.50
Heifers, gd.	19.00@23.50
Heifers, com'l	16.00@18.50
Cows, utility	13.50@16.00
Cows, can., cut.	11.50@13.50
Bulls, good	18.00@19.00
Bulls, com'l	17.50 only
Bulls, can., cut.	12.00@13.00

HOGS:

Good, ch.	190/200	\$18.50@19.00
Good, ch.	200/220	18.50@19.00
Gd., ch.	220/240	18.50@19.00
Gd., ch.	240/270	17.50@18.75
Sows, 400/down	16.00@16.75

LAMBS:

Choice & prime	\$22.00 only
Shorn	21.50 only

PACKERS' WHOLESALE LARD PRICES

Refined lard, tierces, f.o.b. Chicago	\$12.00
Refined lard, 50-lb. cartons, f.o.b. Chicago	12.00
Kettle rend., tierces, f.o.b. Chicago	12.50
Leaf, kettle rend., tierces, f.o.b. Chicago	13.50
Lard flakes	16.50
Neutral tierces, f.o.b. Chicago	16.50
Standard Shortening *N. & S.	20.50
Hydrogenated Shortening N. & S.	22.26

*Delivered.

WEEK'S LARD PRICES

	P.S. Lard	P.S. Lard	Raw
	Tierces	Loose	Leaf
Jan. 16	9.47½n	7.37½a	8.37½n
Jan. 17	9.47½n	7.37½a	8.37½n
Jan. 19	9.45n	7.25n	8.25n
Jan. 20	9.35n	7.25n	8.25n
Jan. 21	9.30n	7.25a	8.25n
Jan. 22	9.20n	7.12½a	8.12½n

MARKET PRICES

NEW YORK

WHOLESALE FRESH MEATS

CARCASS BEEF

(Ceiling base prices)

	Jan. 21, 1953
Cured	
39n	
39n	
36 1/2 n	
@ 25 1/2 n	
27 1/2 n	
@ 25 1/2 n	
D. S.	
ELLIES	
Clear	
20n	
20	
18	
15	
Cured	
7	
7 1/2	
9 @ 9 1/2	
11	
11	
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25n	
24n	
24n	
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.00 only	
.00 @ 27.00	
.00 @ 24.50	
.00 @ 23.50	
.00 @ 18.50	
.50 @ 16.00	
.50 @ 13.50	
.00 @ 19.00	
.50 only	
.00 @ 13.00	
.50 @ 19.00	
.50 @ 19.00	
.50 @ 18.75	
.50 @ 16.75	
2.00 only	
.50 only	
SALE	
...\$12.00	
... 12.00	
... 12.50	
... 13.50	
... 16.50	
ago. 16.50	
S... 20.50	
... 22.26	
ICES	
ard Raw	
se Leaf	
ga 8.37 1/2 n	
n 8.37 1/2 n	
8.25n	
8.25n	
8.25n	
ga 8.12 1/2 n	

FRESH PORK CUTS

(L.C.I. prices)

	Western
Hams, sknd., 14/down...	\$56.00 @ 59.00
Picnics, 4/8 lbs.	32.00 @ 35.00
Pork loins, 12/down...	45.00 @ 47.00
Boston butts, 4/8 lbs.	42.00 @ 45.00
Spareribs, 3/down...	40.00 @ 42.00
Pork trim., regular	22.00
Pork trim., spec. 80%	46.00
	City
Pork loins, 12/down...	\$52.00 @ 54.00
Pork loins, 12/16	41.00 @ 43.00
Hams, sknd., 14/down...	52.00 @ 54.00
Picnics, 4/8	32.00 @ 35.00
Boston butts, 4/8 lbs.	38.00 @ 39.00
Spareribs, 3/down	38.00 @ 40.00

BEEF CUTS

	City
Prime:	
Hindquarter	\$63.00 @ 68.00
Forequarter	39.00 @ 41.00
Round	55.00 @ 60.00
Hip r'd with flank	55.00 @ 59.00
Trimmed full loin	85.00 @ 88.00
Short loin, trimmed	115.00 @ 118.00
Sirloin, butt bone in.	65.00 @ 70.00
Rib	74.00 @ 78.00
Brisket	32.00 @ 34.00
Short plate	12.00 @ 14.00
Flank	13.00 @ 14.00
Full plates	22.00 @ 23.00
Arm chuck	44.00 @ 47.00
Arm chuck (Kosher)	52.00 @ 55.00
Forequarter (Kosher)	48.00 @ 52.00
Brisket (Kosher)	33.00 @ 35.00
Choice:	
Hindquarter	55.00 @ 62.00
Forequarter	37.00 @ 38.00
Round	54.00 @ 59.00
Hip r'd with flank	53.00 @ 58.00
Trimmed full loin	78.00 @ 82.00
Short loin, trimmed	95.00 @ 102.00
Sirloin, butt bone in.	63.00 @ 68.00
Rib	58.00 @ 65.00
Brisket	32.00 @ 34.00
Short plate	12.00 @ 14.00
Flank	13.00 @ 14.00
Full plate	20.00 @ 21.00
Arm chuck	42.00 @ 45.00
Arm chuck (Kosher)	44.00 @ 48.00
Forequarter (Kosher)	43.00 @ 46.00
Brisket (Kosher)	33.00 @ 35.00

FANCY MEATS

(L.C.I. prices)

Veal breads, under 6 oz.	102.50
6 to 12 oz.	102.50
12 oz. up	102.50
Beef kidneys	16.8*
Beef livers, selected	62.8*
Beef livers, selected, kosher	82.8*
Oxtails, over 1/4 lb.	27.8*

LAMBS

(L.C.I. prices)

	City
Prime, 50/down	\$45.00 @ 52.00
Prime, 50/60	40.00 @ 45.00
Choice, 50/down	45.00 @ 52.00
Good, all wts.	40.00 @ 50.00
	Western
Prime, 50/down	\$47.00 @ 50.00
Prime, 50/60	43.00 @ 46.00
Choice, 50/down	45.00 @ 50.00
Good, all wts.	43.00 @ 46.00

VEAL—SKIN OFF

(L.C.I. prices)

	Western
Prime, 80/100	\$56.00 @ 60.00
Prime, 110/150	56.00 @ 60.00
Choice, 50/110	54.00 @ 56.00
Choice, 110/150	54.00 @ 57.00
Good, carcasses, 80/down	47.00 @ 52.00
Commercial carcasses	40.00 @ 45.00

DRESSED HOGS

(L.C.I. prices)

Hogs, gd. & ch., hd. on, lf. fat in	
100 to 136 lbs.	\$33.00 @ 37.50
137 to 153 lbs.	33.00 @ 37.50
154 to 171 lbs.	33.00 @ 37.50
172 to 188 lbs.	33.00 @ 37.50

BUTCHERS' FAT

(L.C.I. prices)

Shop fat	\$0.25
Breast fat	.75
Inedible suet	.75
Edible suet	.75

CALIFORNIA STATE INSPECTED SLAUGHTER

State inspected slaughter of livestock in California during December was reported to THE NATIONAL PROVISIONER as follows:

	No.
Cattle	27,779
Calves	14,123
Hogs	24,601
Sheep	21,634

Meat and lard production for December:

	Lb.
Sausage	3,526,906
Pork and beef	8,759,657
Lard and substitutes	539,971
Total	12,876,624

As of December 31, California had 105 meat inspectors. Plants under state inspection totaled 304, and plants under state approved municipal inspection totaled 86.

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Two sizes available: No. 48 handles paper rolls from 9" to 14" in dia. and from 36" to 48" in width. No. 60HD handles paper up to 15" in dia. and from 48" to 60" in width.

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BY-PRODUCTS....FATS AND OILS

TALLOW AND GREASES

Wednesday, January 21, 1953

Prices in the tallow and grease trade held steady late last week, and movement of product was called fair to good, with both midwest and eastern interests in the picture. Few tanks of yellow grease sold at 3½c, and a couple tanks of B-white grease at 4½c, all c.a.f. Chicago. Several tanks of bleachable fancy tallow traded at 4½c, c.a.f. Chicago. About six tanks of prime tallow sold at 4½c, delivered Chicago. Several tanks of special tallow moved at 4½c, also delivered Chicago. Several more tanks of yellow grease traded at a steady price of 3½c, c.a.f. Chicago. Still another tank of B-white grease sold at 4½c, Chicago basis. Several tanks of original fancy tallow sold at 5½c, delivered east. Choice white grease brought 5½c, c.a.f. East, few tanks involved.

Eastern interests at the beginning of the new week submitted bids of 5c, East, for choice white grease, but sellers were reported to be holding fractionally higher. Few tanks of yellow grease traded again at steady price of 3½c, c.a.f. Chicago. Later in the day, a fair sized volume of choice white grease moved at 5½c, delivered East, and presumably for prompt shipment. Bleachable fancy tallow was reported offered at a steady price of 4½c, Chicago, and without action. Some sources indicated bids at slightly lower levels. Two tanks of special tallow sold at 4½c, c.a.f. Chicago.

Only moderate action was reported Wednesday, with a steady to easy market. Couple tanks of special tallow sold at 4½c, c.a.f. Chicago. Few more tanks of yellow grease sold at 3½c, also c.a.f. Chicago. Bids of 4½c, Chicago, were made on choice white grease. Few tanks of choice white grease traded at 5½c, few tanks of bleachable fancy tallow at 5c, all c.a.f. East. Several tanks of prime tallow moved at 4½c,

c.a.f. New Orleans. Couple tanks of No. 1 tallow sold at 4½c, and few tanks of No. 2 tallow at 4c, all c.a.f. East; the latter was equal to 3½c, Chicago basis.

TALLOW: Wednesday's quotations: edible tallow, 5½@6c; fancy tallow, 7-color, 4½@5c; bleachable fancy tallow, 4½@4½c; prime tallow, 4½@4½c; special tallow, 4½c; No. 1 tallow, 3½@4c; and No. 2 tallow, 3½c.

GREASES: Wednesday's quotations: choice white grease, 4½c; A-white grease, 4½@4½c; B-white grease, 4½c; yellow grease, 3½c; house grease, 3½c; and brown grease, 2½@3c.

BY-PRODUCTS MARKETS

Wednesday, Jan. 21, 1953

Blood

Unground, per unit of ammonia (bulk)	Unit Ammonia *6.50@6.75n
--------------------------------------	-----------------------------

Digester Feed Tankage Materials

Wet rendered, unground, loose,	*7.75
Low test	*6.75@7.00n
High test	3.00@3.25
Liquid stick tank cars	

Packinghouse Feeds

50% meat and bone scraps, bagged	\$ 94.00@105.00	Carlots, per ton
50% meat and bone scraps, bulk	90.00@ 93.00	
55% meat scraps, bulk	98.00@100.00	
60% digester tankage, bulk	95.00@105.00	
60% digester tankage, bagged	100.00@110.00	
80% blood meal, bagged	135.00	
70% standard steamed bone meal, bagged	85.00	

Fertilizer Materials

High grade tankage, ground, per unit ammonia	\$6.25
Hoof meal, per unit ammonia	7.25*

Dry Rendered Tankage

Low test	Per unit Protein \$1.65
High test	*1.55

Gelatine and Glue Stocks

Calf trimmings (limed)	Per cwt. \$ 1.75@ 2.00
Hide trimmings (green, salted)	20.00@25.00
Cattle jaws, skulls and knuckles, per ton	65.00n
Pig skin scraps and trimmings, per lb.	5½

Animal Hair

Winter coil dried, per ton	*55.00@60.00
Summer coil dried, per ton	*37.50n
Cattle switches, per piece	5½
Winter processed, gray, lb.	9 @10n
Summer processed, gray, lb.	3 3½n

n—nominal, a—asked.
*Quoted delivered basis.

VEGETABLE OILS

Wednesday, January 21, 1953

Price advances were scored for some selections in the vegetable oil market Monday, particularly soybean and cottonseed oil, with sales considered fair. January shipment soybean oil sold generally at 12½c early and later at 12½c. February shipment saw early activity at 12½c. March shipment also traded early at 12½c, but later offerings at 12½c to 12½c went unsold. Speculators were the chief buyers of April through June, with movement of those shipments reported at 12½c to 12½c. Early May shipment sold at 12½c.

Offerings of cottonseed oil in the Valley were tagged at 14c early, but later moved up to 14½c and sold in a limited way at that level. A sale in the Southeast was also recorded at the price. Texas oil sold at common points at 13½c. A few sales of corn oil transpired at 13½c, steady. Peanut oil was quoted at 23c, nominal basis, that price paid late last week. Coconut oil was pegged at 16½c, also nominally, but it was believed material could be moved, if offered, at ½c less.

Soybean oil prices continued to advance Tuesday, but trading was light. January shipment traded at 12½c, ½c over the preceding day's levels. February shipment sold at Western points at 12½c and other movement was at 12½c. There were sales of March shipment at 12½c, with speculator purchase at 12½c and offerings later at that level. April through June sold at 12½c.

The cottonseed oil market gained strength in the Valley with sales of March shipment reported as high as 14½c. January and February shipments cashed at 14½c. The market in the Southeast was nominally unchanged. It was almost impossible to determine the status in Texas. Some sources reported sales as high as 14c in central Texas and at 13½c in west Texas. Others favored a 13½c trading level, while

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some would not confirm sales at any level. January shipment corn oil was offered at 13½c and that price was bid for February and March shipments. Peanut oil was offered at 23c with some movement at that level in the far South. Original coconut oil, January shipment, was offered at 16¼c but no sales were recorded.

Dullness was prevalent in the soybean oil market at midweek, characterized by light activity extending into other edible oil markets. January shipment soybean oil sold at 12½c. February shipment was bid at 12½c, with rumored speculator sales going East at 12½c. No movement of March shipment was reported, as buyers and sellers were ½c apart in their ideas. April through June sold at 12¼c.

Cottonseed oil sold in the Valley at 14½c for nearby and at 14¼c for distant months. Offerings in the Southeast were priced at 14¼c, but no sales were confirmed. Texas oil traded at 13½c at more favorable locations and a sale at 14c in central Texas was unconfirmed. Corn oil, offered earlier at 13½c, eventually sold at that level in a small way. Peanut oil was pegged at 23c, nominal basis. Offerings of original coconut oil were reduced to 16c and resale oil to 15½c.

CORN OIL: Midweek sales at levels unchanged from the previous week's trading.

SOYBEAN OIL: Moderate activity at steady prices to ½c advance.

PEANUT OIL: Limited movement at prices comparable to last week's levels.

COCONUT OIL: Dull market with midweek weakness indicated.

COTTONSEED OIL: Markets in Valley and Southeast advance ½c to ¾c. Texas oil sold at ¼c to ¾c gain over last week.

Cottonseed oil prices in New York were quoted as follows:

FRIDAY, JAN. 16, 1953						
	Open	High	Low	Close	Prev. Close	
Mar.	16.65-69	16.61	16.65	
May	16.30b	16.23	16.32	
July	16.07b	16.02	16.08b	
Sept.	15.49b	15.52	15.51b	
Oct.	15.05b	15.10	15.10b	
Dec.	15.00b	15.05b	15.00b	
Jan., '54 ..	14.90b	15.00b	14.95b	

Sales: 115 lots.

MONDAY, JAN. 19, 1953						
	Open	High	Low	Close	Prev. Close	
Mar.	16.58	16.85	16.58	16.83	16.61	
May	16.18	16.43	16.80	16.40	16.23	
July	16.00b	16.21	16.19	16.21	16.02	
Sept.	15.45b	15.53b	15.52	
Oct.	15.10b	15.25b	15.10	
Dec.	15.50b	15.10b	15.05b	
Jan., '54 ..	14.90b	15.00b	15.95b	

Sales: 64 lots.

TUESDAY, JAN. 20, 1953						
	Open	High	Low	Close	Prev. Close	
Mar.	16.70b	16.89	16.82	16.87	16.83	
May	16.30b	16.50	16.40	16.44	16.40	
July	16.20b	16.29	16.19	16.20	16.21	
Sept.	15.55b	15.70	15.59	15.60	15.62b	
Oct.	15.10b	15.18b	15.25b	
Dec.	15.25b	14.80b	15.10b	
Jan., '54 ..	15.10b	14.75b	15.00b	

Sales: 149 lots.

WEDNESDAY, JAN. 21, 1953						
	Open	High	Low	Close	Prev. Close	
Mar.	16.86	16.88	16.82	16.88	16.87	
May	16.47b	16.45	16.41	16.42	16.44	
July	16.23	16.23	16.18	16.17b	16.20	
Sept.	15.60b	15.58b	15.60	
Oct.	15.50b	15.17b	15.18b	
Dec.	14.80b	14.70b	14.80b	
Jan., '54 ..	14.75b	14.70b	14.75b	

Sales: 64 lots.

VEGETABLE OILS

Wednesday, Jan. 21, 1953

Crude cottonseed oil, carlots, f.o.b. mills	14½ @ 14½ pd
Valley	14½ a
Southeast	13½ pd
Texas	13½ pd
Corn oil in tanks, f.o.b. mills	23n
Peanut oil, f.o.b. Southern mills	12½ pd
Soybean oil, Decatur	16a
Coconut oil, f.o.b. Pacific Coast	14½ @ 14½
Cottonseed foots	14½ @ 14½
Midwest and West Coast	14½ @ 14½
East	14½ @ 14½

n—asked, n—nominal, pd—paid, b—bid.

OLEOMARGARINE

Wednesday, Jan. 21, 1953

White domestic vegetable	28
White animal fat	28
Milk churned pastry	24
Water churned pastry	23

OLEO OILS

(F.O.B. Chicago)

Prime oleo stearine (slack barrels)	7 @ 7½
Extra oleo oil (drums)	11

EASTERN BY-PRODUCTS MARKET

New York, Jan. 21, 1953

Dried blood was quoted Wednesday at \$6.50 per unit of ammonia. Low test wet rendered tankage was quoted at \$6.50 per unit of ammonia. Dry rendered tankage was quoted at \$1.50 per protein unit.

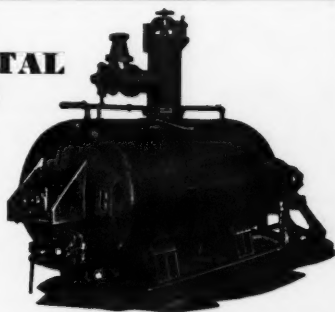
CANADIAN FATS, OILS

Production of fats and oils in Canada in the first 11 months of 1952 totaled 110,567,000 lbs. according to the Dominion Bureau of Statistics. During the corresponding period of 1951 the figure was 108,518,000 lbs.—a sizeable increase for 1952.

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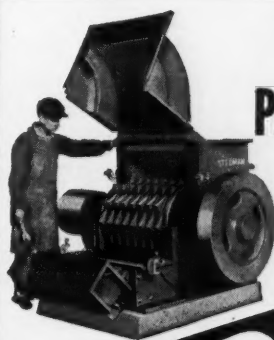


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HIDES AND SKINS

Prices hold mostly steady for big packer production, except light native steers which sold at 17c—Small packer and country hide markets easier—Sheepskin market unchanged to fractionally lower for some selections.

CHICAGO

PACKER HIDES: Big packers entered the week with no available offering lists and no carryover from the preceding week. There were some scattered bids for heavy native cows at 13½c, light cows at 16c and 10c to 10½c for branded steers. However, buyers were cautious, due to the drastic price declines experienced last week, and were appraising the situation carefully in an attempt to evaluate market conditions.

Prices apparently were stabilized, at least temporarily, Tuesday, and about 20,000 hides were sold. Most sales were transacted early, with additional offerings later in the day at steady levels unable to attract tanner interest. About 6,000 heavy native steers sold steady at 12c and 12½c. A mixed car of about 500 Denver branded steers brought 10c and 10½c. This sale, however, was not believed to be a criterion of the current market price structure.

A few ex-light native steers sold at 20c. Some 4,000 light native cows sold at 15c and 3,000 Chicago-St. Paul heavy native cows traded at 13½c. About 5,000 River heavy native cows brought 13c. Late in the day, about 1,400 light native steers sold at 17c.

Midweek activity was quiet with prices holding generally steady. About 3,000 branded steers sold at 10c for the Colorados and 10½c for the butts. Some 5,700 River light native cows sold at 16c and 2,300 branded cows brought 13c. A car of native bulls, believed to be a mixed lot, sold at 10c.

SMALL PACKER AND COUNTRY HIDES: The downward trend of prices in the big packer hide market last week influenced small packer trading levels this week. Select 50-lb. average sold as high as 14c, but other sales were also consummated at 13c. Although the heavier averages sold up to 13c last week, the market for 60-lb. average was no better than 11½@12c this week. Sellers were asking 11c for country hides, but best buying interest was around 10½c. However, the 58-lb average reportedly sold as low as 9½c, long freight taken into consideration.

CALFSKINS AND KIPSKINS:

There was no trading in either category this week. Last week about 1,200 kipskins sold at 37½c.

SHEEPSKINS: Activity was sparse in this market with steady prices prevailing. A truck of No. 1 shearlings sold at 2.35 and a truck of No. 1 shearlings and fall clips sold at 2.35 and 3.00, respectively. Inquiry existed for No. 2 shearlings at 1.60, but no movement was reported. There were few No. 3 shearlings coming in and they were quoted on a nominal basis of 1.00 to 1.05. The market for dry pelts was easier and pegged at 29@29½c. Pickled skins were called a flat 14.00.

CHICAGO HIDE QUOTATIONS

	PACKER HIDES		Cor. Week 1952
	Week ended Jan. 21, 1953	Previous Week	
Nat. steers...	12½@17	12½@18	14½@22½n
Hvy. Texas str.	10½n	11n	13½
Butt. brand'd str.	10½	11	13½n
Col. str.	10	10	12½
Ex. light Tex. str.	17½n	17n	22½n
Brand'd cows.	13	13	16n
Hv. nat. cows.13	@13½n	13	@13½ 16 @17
Lt. nat. cows.	16	17n	20½@22n
Nat. bulls ...	9½@10n	9½@10	12n
Brand'd bulls.	8½@9n	8½@9	11n
Calfskins, Nor.	10/15 ...47½@50n	47½@50n	39 @40
10/down	45n	45n	...
Kips, Nor. nat. 15/25...	37½	36n	35
Kips, Nor. branded ...	31n	31n	32½

SMALL PACKER HIDES

STEERS AND COWS:			
60 lbs. and over.	11½@12n	13@13½n	15@16n
50 lbs.	13½@14n	14@14½n	17@18n

SMALL PACKER SKINS

Calfskins, under 15 lbs.	40n	40n	31n
Kips, 15/30	30n	30n	26@27
Slunks, reg. ...	1.50@1.65n	1.50@1.65n	1.00
Slunks, hairless	50n	50n	40n

SHEEPSKINS

Pkr. shearlings, No. 1	2.35n	2.35n	3.00@3.25
Dry Pelts	29@29½n	31n	35@36
Horsehides, untrmd.	8.00@8.50n	8.00@8.50n	7.50@8.00

N.Y. HIDE FUTURES

MONDAY, JAN. 19, 1953

Apr.	15.15n	15.16	15.13	15.13	
July	14.60b	14.82	14.82	14.75b-	82a
Oct.	14.55b	14.75	14.70	14.63b-	70a
Jan., '54.	14.50b	14.41b-	52a
Apr., '54.	14.10b	14.23b-	35a
July, '54.	13.90b	14.03n	

Sales: 16 lots.

TUESDAY, JAN. 20, 1953

Apr.	15.15-14	15.20	15.14	15.17b-	22a
July	14.75b	14.88	14.86	14.85b-	90a
Oct.	14.60b	14.76	14.75	14.75	
Jan., '54.	14.40b	14.50b-	60a
Apr., '54.	14.20b	14.32b-	40a
July, '54.	14.00b	14.12n	

Sales: 18 lots.

WEDNESDAY, JAN. 21, 1953

Apr.	15.00b	15.15	15.12	15.15	14
July	14.60b	14.80	14.80	14.80	
Oct.	14.60b	14.69	14.69	14.69	
Jan., '54.	14.30b	14.50	14.50	14.50	
Apr., '54.	14.00b	14.30b-	35a
July, '54.	13.85b	14.10b-	20a

Sales: 8 lots.

THURSDAY, JAN. 22, 1953

Apr.	15.10b	15.31	15.22	15.30	37a
July	14.70b	14.97	14.87	14.97	
Oct.	14.60b	14.85	14.73	14.85	
Jan., '54.	14.45b	14.65b-	70a
Apr., '54.	14.30b	14.45b-	50a
July, '54.	14.10b	14.25n	

Sales: 14 lots.

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r. Week
1952
1/2 @ 22 1/2 n

13 1/2

13 1/2 n
12 1/2

22 1/2 n
16 n
@ 17
1/2 @ 22 n
12 n
11 n
@ 40
..
35

32 1/2

15 @ 16 n
17 @ 18 n

31 n
26 @ 27
1.00

40 n

0.00 @ 3.25
35 @ 36

1.50 @ 8.00

13
75b- 82a
13b- 70a
11b- 52a
23b- 35a
33n

17b- 22a
85b- 90a
75
50b- 60a
32b- 40a
12n

15 14
80
60
50
30b- 35a
10b- 20a

30 37a
97
85
65b- 70a
45b- 50a
25n

4, 1953

PHILADELPHIA FRESH MEATS

(Tuesday, Jan. 20)
WESTERN DRESSED

Prime, 600-800	None quoted
Choice, 600-800	\$46.25 @ 49.25
Choice, 800-900	45.50 @ 47.00
Good, 500-700	40.75 @ 44.00
Commercial, 350-600	37.00 @ 39.25
Commercial, 600-700	37.00 @ 39.25

COW:

Commercial, all wts.	32.00 @ 34.00
Utility, all wts.	31.00 @ 33.00

VEAL (SKIN-OFF):

Prime, 80-110	None quoted
Prime, 110-150	None quoted
Choice, 50-80	None quoted
Choice, 80-110	55.00 @ 58.00
Choice, 110-150	54.00 @ 57.00
Good, 50-80	45.00 @ 48.00
Good, 80-110	47.00 @ 50.00
Good, 110-150	47.00 @ 49.00
Commercial, all wts.	37.00 @ 42.00
Utility, all wts.	34.00 @ 36.00

CALF (SKIN-OFF):

Prime, 200/down	None quoted
Choice, 200/down	None quoted
Good, 200/down	None quoted
Commercial, all wts.	None quoted

LAMB:

Prime, 50/down	47.00 @ 50.00
Prime, 50/60	43.00 @ 47.00
Prime, 60/70	40.00 @ 43.00
Choice, 50/down	46.00 @ 50.00
Choice, 50/60	42.00 @ 47.00
Choice, 60/70	40.00 @ 43.00
Good, all wts.	44.00 @ 46.00

MUTTON (BWE):

Choice, 70/down	none quoted
Good, 70/down	None quoted

PORK CUTS—CHOICE LOINS:

(Bladeless included) 12/down	41.00 @ 43.00
(Bladeless included) 12-16	40.00 @ 42.00
(Bladeless included) 16-20	37.00 @ 39.00

BUTTS, BOSTON STYLE, 4-8:

SPARERIBS, 3 lbs. down	37.00 @ 39.00
	36.00 @ 38.00

LOCALLY DRESSED

STEER BEEF CUTS:

	Prime	Choice
Hindquarters	\$ 64.00 @ 67.00	\$55.00 @ 59.00
R'd. no flank	58.00 @ 62.00	57.00 @ 60.00
Hip r'd. with flank	58.00 @ 60.00	54.00 @ 56.00
Full loin, untr.	70.00 @ 71.50	54.00 @ 58.00
Short loin jr.	116.00 @ 120.00	86.00 @ 94.00
Sirloin, B-bone in.	None quoted	None quoted
Flank	13.00 @ 15.00	13.00 @ 15.00
Rib	75.00 @ 78.00	58.00 @ 62.00
Arm chuck	45.00 @ 47.00	40.00 @ 43.00
Cr. cut chuck	43.00 @ 45.00	39.00 @ 42.00
Brisket	35.00 @ 37.00	35.00 @ 37.00
Short plate	13.00 @ 15.00	13.00 @ 15.00
Foreqtrs., kosher	48.00 @ 51.00	42.00 @ 45.00

NOVEMBER POULTRY CANNING

The quantity of poultry canned or used in canning during November was the largest on record for the month. The quantity canned totaled 19,893,000 lbs. compared with 10,789,000 lbs. during November, 1951 and 1946-50 average of 11,181,000 lbs.

The quantity of poultry certified under federal inspection during November totaled 107,844,000 lbs. This compares with 94,972,000 lbs. during November, 1951. Of the quantity inspected this year, 19,340,000 lbs. were for canning and 88,544,000 lbs. were eviscerated for sale. Of the quantity inspected during November 1951 10,316,000 lbs. were for canning and 84,656,000 lbs. eviscerated for sale.

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended January 17, 1953, were 4,974,000 lbs.; previous week, 3,546,000 lbs.; same week 1952, 4,127,000 lbs.; 1953, to date 10,343,000 lbs.; same period 1952, 13,083,000 lbs.

Shipments for the week ended January 17, 1953, totaled 3,508,000 lbs.; previous week 3,727,000 lbs.; corresponding week, 1952, 3,332,000 lbs.; this year to date, 7,896,000 lbs.; corresponding week, 1952, 11,107,000 lbs.

WEEK'S CLOSING MARKETS

THURSDAY'S CLOSINGS

Provisions

The live hog top at Chicago was \$19.50; average, \$18.40. Provision prices were quoted as follows:

Under 12 pork loins, 39; 10/14 green skinned hams, 50; Boston butts, 36; 16/down pork shoulders, 31n; 3/down spareribs, 34 1/4 @ 34 1/2; 8/12 fat backs, 7 @ 7 1/2; regular pork trimmings, 19n; 18/20 DS bellies, 20n; 4/6 green picnics, 29 1/2, and 8/up green picnics, 28 3/4.

P.S. loose lard was quoted at 7.12 1/2 asked and P.S. lard in tierces at 9.20 nominal.

Cottonseed Oil

Closing cottonseed oil prices in New York were quoted as follows: Mar., 16.68-70a; May, 16.12; July, 15.80; Sept., 15.25b-30a; Oct., 14.60b-15.00a; Dec., 14.50b and Jan., 14.50n.

Sales: 169 lots.

CHICAGO PROV. SHIPMENTS

Provision shipments by rail, in the week ended Jan. 17, with comparisons:

	Week Jan. 17	Previous Week	Cor. Week 1952
Cured meats, pounds	5,405,000	5,195,000	14,958,000
Fresh meats, pounds	29,426,000	21,460,000	19,131,000
Lard, pounds	4,086,000	3,845,000	9,613,000

NOVEMBER MEAT GRADING

Meats and meat products graded and certified by the U.S. Department of Agriculture in November, with comparisons ("000" omitted):

	Nov. 1952	Oct. 1952	Nov. 1951
Beef	722,117	857,063	724,563
Veal and calf	102,006	123,309	83,830
Lamb, yearling and mutton	25,095	59,527	45,893
Total	849,217	1,038,899	854,286
All other meats and lard	13,436	17,241	12,004
Grand total	868,653	1,056,140	866,380

Compulsory grading of beef, veal, calf, lamb and mutton pursuant to OPS regulation became effective May 7, 1951.

CORN-HOG RATIO

The corn-hog ratio for barrows and gilts at Chicago for the week ended January 17, 1953 was 11.4, according to a report by the U. S. Department of Agriculture. This ratio was compared with the 11.4 ratio reported for the preceding week, and the 9.3 recorded for the same week a year ago. These ratios were calculated on the basis of yellow corn selling for \$1.596 per bu. in the week ended January 17, 1953, \$1.610 per bu. in the previous week and \$1.899 per bu. for the same period a year earlier.

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LIVESTOCK MARKETS

Weekly Review

December and Year Slaughter of All Classes Above 1951

December slaughter of livestock, while not spectacular for any class of meat animals, did show increases from the month before, and in each instance exceeded December butchering dating back not less than four years. Hog slaughter for the year was the largest since 1944.

The U.S. Department of Agriculture counted 1,251,683 head of cattle slaughtered in December compared with 1,151,371 in November and 997,579 in December, 1951. The next higher December cattle kill was 1,346,000 in 1947. The yearly total for the class numbered 13,222,000 in 1949.

Slaughter of calves reached 522,786 for a considerable gain over the 509,736 in November and 344,389 in December the year before. It was also the biggest calf kill for the month since 1948. The year's aggregate of 5,293,818 calves butchered compared with 4,985,379 in 1951, and represented the first increase over the year before since 1947.

Hog slaughter of 7,250,961 animals, while a seasonal increase over the 5,771,748 killed in November, was a little above what the trade had expected, and went far toward deciding whether the year total would be more than for 1951. It was not expected to exceed the 6,911,901 December kill of 1951. But it was the heavy hog slaughter of the early months which helped push the year's total slaughter of hogs to 62,450,836 head, the largest since 1944's 69,017,000 head. The 1951 kill was only slightly less at 62,054,297.

In sheep and lambs, slaughter was the most productive for the month since 1948, and reached 1,217,577 compared with 1,069,468 in November and 809,537 in December, 1951. The year's total

of 12,694,022 was the biggest since the 15,343,000 kill of the species in 1947. The 1951 liquidation of sheep and lambs numbered 10,055,693 animals, the smallest in well over 20 years.

FEDERALLY INSPECTED SLAUGHTER

CATTLE			
	1952	1951	
January	1,096,000	1,150,942	
February	985,433	887,448	
March	927,471	964,816	
April	938,363	894,485	
May	1,008,965	985,509	
June	965,516	786,861	
July	1,100,057	920,108	
August	1,134,882	1,062,808	
September	1,214,526	956,381	
October	1,151,371	1,122,231	
November	1,151,371	1,122,231	
December	1,251,683	997,579	

CALVES			
	1952	1951	
January	382,000	433,247	
February	343,188	374,435	
March	396,990	447,353	
April	405,485	405,842	
May	387,645	414,100	
June	382,269	406,000	
July	480,042	468,635	
August	426,100	421,836	
September	496,189	373,463	
October	601,561	490,587	
November	509,736	457,292	
December	522,786	344,389	

HOGS			
	1952	1951	
January	6,835,000	6,584,153	
February	5,778,840	4,159,167	
March	5,776,319	5,116,768	
April	5,281,069	4,988,750	
May	4,482,337	4,952,493	
June	4,259,011	4,690,805	
July	3,641,292	3,826,220	
August	3,592,147	4,255,693	
September	4,290,433	4,398,158	
October	5,492,004	5,650,635	
November	5,771,748	6,530,602	
December	7,250,961	6,911,901	

SHEEP AND LAMBS			
	1952	1951	
January	1,042,000	1,057,817	
February	989,892	739,863	
March	971,477	738,062	
April	940,866	656,862	
May	939,291	657,235	
June	925,646	810,752	
July	908,080	863,704	
August	1,062,816	888,863	
September	1,243,135	827,065	
October	1,426,510	1,084,250	
November	1,069,468	922,091	
December	1,217,577	809,537	

YEAR'S TOTALS			
	1952	1951	
Cattle	13,164,635	11,878,864	
Calves	5,293,818	4,985,379	
Hogs	62,450,836	62,054,297	
Sheep	12,694,022	10,055,693	

November Livestock Costs Off Sharply From Year Previous

The average live weights of the 1,151,371 cattle, 509,736 calves, 5,771,748 hogs and 1,069,468 sheep and lambs slaughtered during the month of November, 1952, with comparative figures for November, 1951, were reported by the U.S. Department of Agriculture as shown in the following table:

November			
	1952	1951	
Cattle	975.3	969.8	
Steers*	1,010.3	1,023.9	
Heifers*	722.4	847.0	
Cows*	972.5	973.5	
Calves	235.2	229.7	
Hogs	236.4	235.6	
Sheep and lambs	96.0	99.7	

*Also included with cattle.

Packers operating under federal inspection paid the following average prices per cwt. for livestock during the periods under comparison:

November			
	1952	1951	
Cattle	\$20.62	\$27.89	
Steers*	26.78	34.12	
Heifers*	24.88	31.41	
Cows*	13.16	21.44	
Calves	19.98	28.76	
Hogs	16.65	18.43	
Sheep and lambs	19.52	20.78	

*Also included with cattle.

The dressing yields of the livestock slaughtered (per 100 lbs. live weight) are shown below:

November			
	1952	1951	
Cattle	53.3	53.3	
Calves	55.4	54.6	
Hogs*	75.7	75.1	
Sheep and lambs	46.6	46.9	
Lard per 100 lbs.	14.3	14.4	
Lard per animal	33.7	33.9	

*Subtract 7.0 to obtain reported packer style average.

The average dressed weights of federally inspected livestock slaughtered were reported as follows:

November			
	1952	1951	
Cattle	519.3	527.6	
Calves	130.3	126.0	
Hogs	179.0	176.9	
Sheep and lambs	44.7	46.8	

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LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Tuesday, January 20, were reported by the Production and Marketing Administration as follows:

HOOGS (Includes Bulk of Sales):

BARROWS & GILTS:	St. L. N.S. Yds.	Chicago	Kansas City	Omaha	St. Paul
Choice:					
120-140 lbs.	\$15.25-17.25	None rec.	None rec.	None rec.	None rec.
140-160 lbs.	17.00-18.75	15.50-18.00	None rec.	None rec.	None rec.
160-180 lbs.	18.50-19.60	17.75-19.25	None rec.	16.50-18.25	None rec.
180-200 lbs.	19.50-19.65	18.75-19.50	18.50-18.75	18.25-18.75	18.00-18.75
200-220 lbs.	19.50-19.65	18.85-19.50	18.50-18.75	18.25-18.75	18.50-19.25
220-240 lbs.	19.00-19.65	18.60-19.25	18.25-18.75	18.25-18.75	18.50-19.00
240-270 lbs.	18.50-19.25	18.15-18.85	17.50-18.65	17.75-18.50	17.25-18.25
270-300 lbs.	17.60-18.75	17.65-18.35	17.25-17.75	17.25-18.00	16.50-18.00
300-330 lbs.	17.25-18.00	17.40-17.85	None rec.	16.50-17.50	16.75-17.10
330-360 lbs.	None rec.	17.00-17.50	None rec.	16.50-17.50	16.00-16.50
Medium:					
160-220 lbs.	None rec.	None rec.	None rec.	15.75-18.00	None rec.

SOVS:

Choice:					
270-300 lbs.	16.75-17.00	17.50-17.75	15.75-16.25	15.75-16.75	16.00-16.75
300-330 lbs.	16.75-17.00	17.25-17.50	15.50-16.00	15.75-16.75	15.75-16.50
330-360 lbs.	16.50-17.00	17.00-17.50	15.25-15.75	15.75-16.75	15.00-16.00
360-400 lbs.	16.25-16.75	16.75-17.25	14.75-15.50	15.75-16.75	14.50-15.50
400-450 lbs.	15.75-16.75	16.25-17.00	14.50-15.25	14.50-16.00	14.50-15.00
450-550 lbs.	14.50-15.75	15.50-16.50	14.25-14.75	14.50-16.50	None rec.
Medium:					
250-500 lbs.	None rec.	15.00-16.75	None rec.	13.25-16.00	None rec.

SLAUGHTER CATTLE & CALVES:

STEERS:					
Prime:					
700-900 lbs.	32.00-34.00	31.00-34.00	28.50-33.00	30.50-32.75	None rec.
900-1100 lbs.	31.50-34.50	32.50-36.25	29.00-34.00	31.00-33.75	None rec.
1100-1300 lbs.	31.50-34.50	31.75-36.25	28.50-34.00	31.00-33.75	None rec.
1300-1500 lbs.	29.50-32.00	30.50-35.00	28.00-33.00	29.00-33.25	None rec.
Choice:					
700-900 lbs.	25.50-32.00	26.00-32.50	23.50-28.50	23.75-31.00	24.50-30.00
900-1100 lbs.	25.00-31.50	25.50-32.50	23.50-29.00	23.75-31.00	24.50-30.00
1100-1300 lbs.	24.50-31.50	24.50-32.50	23.25-29.00	23.50-31.00	24.00-30.00
1300-1500 lbs.	24.00-30.00	24.00-31.75	23.00-28.50	23.00-30.50	24.00-29.50
Good:					
700-900 lbs.	21.00-25.50	22.50-26.00	20.00-23.50	20.50-23.75	21.00-24.50
900-1100 lbs.	20.50-25.50	22.00-26.00	20.00-23.50	20.50-23.75	20.50-24.50
1100-1300 lbs.	20.50-25.00	21.00-25.50	19.50-23.00	20.50-23.50	20.00-24.50
Commercial,					
all wts.	17.00-21.00	18.75-22.50	17.00-20.00	17.50-20.50	17.50-21.00
Utility, all wts.	14.50-17.00	16.00-18.75	14.50-17.00	15.00-17.50	16.00-17.50

HEIFERS:

Prime:					
600-800 lbs.	31.00-33.00	29.00-31.00	27.50-30.50	27.50-30.50	None rec.
800-1000 lbs.	29.50-33.00	28.50-31.00	27.00-31.00	27.00-30.50	None rec.
Choice:					
600-800 lbs.	25.50-31.00	24.00-29.00	23.00-28.00	22.50-27.50	24.00-29.50
800-1000 lbs.	25.00-31.00	23.50-29.00	22.75-28.00	22.00-27.50	23.50-29.00
Good:					
500-700 lbs.	20.50-25.50	20.50-24.00	19.50-23.00	19.50-22.50	20.00-24.00
700-900 lbs.	20.00-25.50	20.00-24.00	19.00-23.00	18.50-22.50	20.00-24.00
Commercial,					
all wts.	16.50-20.50	16.50-20.50	16.50-19.50	16.50-18.50	16.50-20.00
Utility, all wts.	14.00-16.50	14.00-16.50	14.00-16.50	14.00-16.50	15.00-16.50
COWS:					
Commercial,					
all wts.	15.50-17.00	14.75-16.00	15.00-16.00	14.75-16.25	15.00-16.50
Utility, all wts.	14.00-15.50	13.25-15.00	13.50-15.00	13.25-14.75	14.00-15.00
Canner & cutter,					
all wts.	11.00-14.00	11.00-13.50	11.00-13.50	11.50-13.25	11.50-14.00

BULLS (Yrds. Excl.) All Weights:

Good	15.00-17.00		15.50-17.00	17.00-18.00
Commercial	16.50-18.00	19.00-20.00	17.50-18.50	17.00-19.50
Utility	15.00-16.50	16.50-19.00	16.00-17.50	15.00-17.00
Cutter	13.00-15.00	14.00-16.50	13.50-16.00	13.00-15.00

VEALERS, All Weights:

Choice & prime...	28.00-40.00	30.00-31.00	27.00-30.00	25.00-27.00	27.00-33.00
Com'l & good...	17.00-28.00	23.00-30.00	17.00-27.00	18.00-25.00	19.00-27.00
CALVES (500 Lbs. Down):					
Choice & prime...	24.00-28.00	25.00-30.00	23.00-25.00	20.00-25.00	25.00-28.00
Com'l & good...	17.00-24.00	18.00-25.00	14.00-23.00	15.00-20.00	17.00-25.00

SHEEP & LAMBS:

LAMBS (110 Lbs. Down):					
Choice & prime...	21.50-22.50	21.50-22.50	20.50-22.25	21.50-22.00	20.50-22.75
Good & choice...	19.50-21.50	20.00-21.50	18.00-20.50	19.00-21.50	18.50-22.25
EWES:					
Good & choice...	5.00-6.00	8.00-9.50	6.50-7.50	7.50-8.75	7.50-8.50
Cull & utility...	4.00-5.00	7.00-8.00	5.00-6.50	5.50-7.50	5.00-7.25

LIVESTOCK PRICES AT 11 CANADIAN MARKETS

Average prices per cwt. paid for specific grades of steers, calves, hogs and lambs at eleven leading markets in Canada during period January 1 to 10, compared with the same time 1952, were reported to THE NATIONAL PROVISIONER by the Canadian Department of Agriculture as follows:

STOCK YARDS	GOOD STEERS Up to 1000 lb.	VEAL CALVES Good and Choice	HOGS* Gr. B ¹ Dressed	LAMBS Gd. Handyweights
	1953 1952	1953 1952	1953 1952	1953 1952
Toronto	\$23.50 \$33.05	\$28.34 \$37.00	\$26.27 \$27.10	\$25.58 \$33.37
Montreal	23.75	29.50 38.15	25.60 27.70	21.10 29.05
Winnipeg	22.97 29.35	28.69 38.05	21.85 25.10	22.18 31.23
Calgary	22.53 31.66	23.50 34.63	22.85 26.10	21.87 30.74
Edmonton	22.00 30.50	30.00 36.00	23.35 26.35	21.00 30.00
Lethbridge	22.60	21.50 32.65	22.60 26.10	21.50
Pr. Albert	20.80 28.80	21.50 31.00	20.35 24.60	27.50
Moose Jaw	21.75 29.40	23.00	21.80 24.90	17.50 29.00
Saskatoon	20.00 30.00	24.00 36.50	20.00 24.70	20.10 29.00
Regina	21.70 28.65	21.70 33.25	21.00 24.60	28.00
Vancouver	22.75 31.50	21.50 32.25	24.25 27.35	32.75

*Dominion Government premiums not included.

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PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ended Saturday, January 17, 1953, as reported to The National Provisioner:

CHICAGO

Armour, 10,664 hogs; Swift, no hogs; Wilson, 6,839 hogs; Agar, 9,774 hogs; shippers, 25,398 hogs, and others, 25,138 hogs.
Total, 23,219 cattle; 1,597 calves; 77,813 hogs, and 15,040 sheep.

KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour	3,231	1,183	3,421	3,395
Swift	3,293	1,300	4,468	2,928
Wilson	1,062	...	3,522	...
Butchers	8,193	...	817	...
Others	4,018	...	1,225	1,859
Totals	19,827	2,483	13,453	8,182

OMAHA

	Cattle	Calves	Hogs	Sheep
Armour	7,047	17,811	5,340	...
Cudahy	4,353	14,557	3,124	...
Swift	5,737	13,541	5,450	...
Wilson	3,426	11,493	3,241	...
Cornhusker	635
Neb. Beef	614
Eagle	68
Gr. Omaha	487
Hoffman	120
Rothschild	516
Roth	940
Kingman	1,310
Merchants	82
Midwest	61
Omaha	451
Union	438
Others	...	16,717
Totals	26,285	74,113	17,155	...

E. ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour	2,898	1,735	11,991	3,315
Swift	3,992	2,024	13,924	3,000
Hunter	690	...	8,616	...
Hell	2,894	...
Krey	895	...
Laclede	...	1,350
Selloff	...	454
Totals	7,589	3,759	39,624	6,315

ST. JOSEPH

	Cattle	Calves	Hogs	Sheep
Swift	3,327	233	14,805	5,327
Armour	3,486	264	11,611	2,885
Others	5,798	322	2,153	282
Totals	13,611	519	28,119	8,494

*Does not include 68 cattle, 15 calves, 11,595 hogs and 1,711 sheep direct.

SIOUX CITY

	Cattle	Calves	Hogs	Sheep
Armour	4,997	5	16,721	1,373
Cudahy	3,459	...	17,351	2,625
Swift	3,060	...	11,417	2,762
Butchers	403	4	25	...
Others	7,138	40	25,530	1,406
Totals	19,055	49	71,044	8,172

WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy	2,186	334	2,760	1,413
Kansas	660
Dunn	122
Dold	84	...	414	...
Sundowner	18	...	69	...
Pioneer
Excel	761
Others	2,000	...	1,003	1,646
Totals	5,831	334	4,246	3,059

OKLAHOMA CITY

	Cattle	Calves	Hogs	Sheep
Armour	3,324	130	686	874
Wilson	4,033	261	399	2,734
Butchers	188	...	1,156	...
Totals	7,454	391	2,241	3,608

*Does not include 776 cattle, 244 calves, 12,591 hogs and 204 sheep direct.

LOS ANGELES

	Cattle	Calves	Hogs	Sheep
Armour	175
Cudahy	71
Swift	606	...	17	...
Wilson	37
Acme	486
Atlas	786
Clougherty	10
Coast	140	...	90	...
Bridgeford	73	...	87	...
Commercial	764
Gr. West.	471
Herman	103
Luer	310	...
Others	5,196	718	871	...
Totals	8,908	728	1,375	...

DENVER

	Cattle	Calves	Hogs	Sheep
Armour	1,733	194	4,322	8,240
Swift	1,742	24	6,836	4,784
Cudahy	983	41	4,242	417
Wilson	1,025
Others	5,889	282	3,488	444
Totals	11,372	541	18,888	13,885

CINCINNATI

	Cattle	Calves	Hogs	Sheep
Gall	3	1	...	264
Kahn's
Meyer
Schlaecher	85	23
Northside
Others	3,567	1,089	16,274	588
Totals	3,655	1,113	16,274	852

ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour	4,846	2,993	19,239	2,358
Bartusch	894
Cudahy	1,329	406	...	838
Riffkin	916	39
Superior	1,347
Swift	4,392	3,118	38,477	3,500
Others	1,789	2,026	8,708	3,741
Totals	15,513	8,585	66,424	10,497

PORT WORTH

	Cattle	Calves	Hogs	Sheep
Armour	1,426	1,143	406	2,736
Swift	1,800	1,466	783	6,062
Blue Bonnet	646	13	129	...
City	243	5	62	...
Rosenthal	82	5	...	67
Totals	4,197	2,632	1,382	8,855

TOTAL PACKER PURCHASES

	Week ended	Prev. Week	Cor.
Cattle	166,607	169,642	110,141
Hogs	414,996	425,279	391,131
Sheep	104,114	113,085	68,439

CORN BELT DIRECT TRADING

Des Moines, Ia., Jan. 21—Prices at the ten concentration yards and 11 packing plants in Iowa and Minnesota were:

Hogs, good to choice:

160-180 lbs.	\$15.50@18.15
180-240 lbs.	17.65@18.75
240-300 lbs.	16.75@18.65
300-400 lbs.	16.25@17.85
400-550 lbs.	16.00@17.00

Sows:

440-550 lbs.	14.00@15.85
--------------	-------------

Corn belt hog receipts were reported as follows by the U. S. Department of Agriculture:

	This week estimated	Same day last wk. actual
Jan. 15	55,000	70,000
Jan. 16	82,000	75,000
Jan. 17	56,500	58,000
Jan. 18	74,500	59,000
Jan. 20	68,500	74,000
Jan. 21	70,000	78,000

CANADIAN KILL

Inspected slaughter in Canada for period Jan. 1-10:

	Period Jan. 1-10	Same Wk. Last Yr.
Western Canada	15,509	11,523
Eastern Canada	16,359	12,343
Total	31,859	23,866

	HOGS
Western Canada	94,300
Eastern Canada	64,183
Total	158,483

	Period Jan. 1-10	Same Wk. Last Yr.
All hog carcasses graded	160,933	225,717

	Period Jan. 1-10	Same Wk. Last Yr.
Western Canada	3,079	2,481
Eastern Canada	3,639	4,426
Total	6,768	6,907

PACIFIC COAST LIVESTOCK

Receipts at leading Pacific Coast markets, week ending Jan. 15:

	Cattle	Calves	Hogs	Sheep
Los Angeles	9,900	1,500	1,800	220
N. Portland	1,075	10	1,600	1,175
S. Francisco	2,925	400	2,600	1,575

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER, showing the number of livestock slaughtered at 13 centers.

CATTLE

	Week ended	Prev. Week	Cor.
Chicago	23,219	23,342	19,532
Kansas City	22,310	21,962	15,343
Omaha	27,262	26,854	13,506
E. St. Louis	11,348	11,128	6,800
St. Joseph	10,246	9,873	7,221
St. Paul	11,368	10,853	6,330
Wichita	5,101	6,089	3,205
New York	9,590	9,231	7,243
Jersey City	8,956	8,504	3,283
Cincinnati	5,070	5,161	3,557
Denver	12,669	10,974	6,837
St. Paul	13,724	15,480	9,797
Milwaukee	506	2,405	3,277
Total	161,068	161,086	104,237

HOGS

	Week ended	Prev. Week	Cor.
Chicago	52,415	49,316	60,836
Kansas City	13,453	14,784	16,960
Omaha	69,169	85,242	32,547
E. St. Louis	39,624	30,950	35,277
St. Joseph	37,561	47,483	35,563
St. Paul	44,596	53,808	36,238
Wichita	11,989	17,710	11,405
Jersey City	54,127	52,307	60,868
Okla. City	14,832	18,772	19,534
Cincinnati	15,135	10,076	19,473
Denver	20,928	17,585	15,228
St. Paul	57,716	63,062	43,449
Milwaukee	6,070	5,638	8,168
Total	437,615	467,273	397,447

SHEEP

	Week ended	Prev. Week	Cor.
Chicago	15,040	16,000	8,645
Kansas City	8,152	6,462	2,990
Omaha	19,183	17,655	11,770
E. St. Louis	6,315	5,899	4,881
St. Joseph	9,934	14,284	14,330
St. Paul	4,817	8,795	6,441
Wichita	1,413	2,242	1,788
New York	49,837	50,103	40,250
Jersey City	3,812	5,691	2,132
Okla. City	756	67	152
Cincinnati	10,783	5,095	5,715
Denver	6,756	14,634	5,816
St. Paul	1,854	1,294	822
Milwaukee
Total	138,482	148,271	105,438

*Cattle and calves.
*Federally inspected slaughter, including direct.
*Stockyards sales for local slaughter.
*Stockyards receipts for local slaughter, including direct.

BALTIMORE LIVESTOCK

Livestock prices at Baltimore, Md., on Wednesday Jan. 21, were as follows:

CATTLE:

Steers, ch. & pr.	None rec.
Steers, gd. & ch.	\$22.00@27.50
Heifers, ch. & pr.	25.00@27.00
Heifers, util. com'l.	20.00@24.00
Cows, com'l.	17.00@18.00
Cows, utility	15.00@16.50
Cows, canner, cut.	11.50@14.00
Bulls, com'l.	19.00@21.50
Bulls, can. cut.	14.00@18.00

VEALERS:

Choice & prime	\$34.00@38.00
Good & choice	25.00@32.00
Util. & com'l.	15.00@25.00
Cull	11.00@14.00

HOGS:

Gd. & ch. 170/240	\$20.25@20.50
-------------------	---------------

gs Sheep
25 4,553
29 7,059
60 5,101
74 2,744
22 144
00 3,809
00 3,100
00 5,290
52 11,981
24 21,546
89 10,052
83 8,321
930 hogs
uckers.
05 2,866
81 2,482
24 1,758
77 380
00 1,000
00 2,000
00 1,000
44 4,420
16 5,507
76 2,323
51 3,457

TS
1952
104,463
4,442
304,748
55,518

TS
45,421
60,408
25,973

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Jan. 21:
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Jan. 14
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28,357
82,597

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5.50@25.75
2.00@24.50
0.00@23.25
1.50@23.25
0.00@22.50
6.00@17.00
5.00@15.75
2.00@14.50
8.00@20.00

None rec.
24.50@26.00
20.00@23.00
2.00@13.00

9.00@21.00
5.00@15.50

None rec.

REIPTS

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s Sheep
00 189,000
00 186,000
00 144,000
00 396,000
00 386,000

4, 1953

RECONDITIONED EQUIPMENT FOR SALE AS OF JAN. 1, 1953

We recently purchased all the machinery in a well equipped meat packing plant in Tulsa. The worn out, or obsolete, items which do not measure up to the present day standards were fully and completely junked and the rest was brought to our plant wherein it has been, or will be, reconditioned. We offer this good serviceable equip-

ment, and that already in our stock, on a Cash-With-Order-Basis, F.O.B. factory, with the understanding that anything can be returned within ten days if not satisfactory. Provided return freight is PREPAID. Motors are for 60/220/440 volt and all offerings are subject to prior sale.

Item No.	Description	Price	Item No.	Description	Price	Item No.	Description	Price
250	STUFFERS: BOSS, 5002 cap. with new cocks & tubes, good condition, 4 available, each	\$1300.00	520	BACON DERINDING MACHINE: D & N make, still on skids and absolutely like brand new—derinding bacon after smoking, with 1 h.p. motor	850.00	530	VISCERA SEPARATING TABLE: Like Globe, 12195 Galv. 46" wide x 7' 10" long x 32" high, center perforated trough 5 1/2" wide x 6' 10" long—pitched to drain at one end—rough mounted 24" above table top—trough is 9" deep and 9' long	150.00
270	STUFFER: BUFFALO, 4002 cap. with cocks & tubes, has been used only six months	1250.00	521	BELLY SKINNING MACHINE: Globe-O'Connor No. 9584, with 2 h.p. motor; skinning fresh bellies or after smoking. Has only seen a few months service and is a terrific bargain at	700.00	540	FAT WASH BOX: BOSS No. 85, galv. to use with above table, two compartments inside, dim. 30" wide x 60" long x 24" deep, center partition, two perforated screens—overall height 33"	100.00
280	STUFFER: RANDALL, 4002 cap. with cocks & tubes, very good	850.00	690	BACON SLICING MACHINE: U.S. Model 150-B with shingling conveyor—only a few years old. Reconditioned to look like and operate like new. Bargain	750.00	911	BEEF WASHING PUMP: Curtis, high pressure with hose, two nozzles and 3 h.p. motor, very good condition	150.00
60	STUFFER: Bon, 4002 cap. with cocks & tubes, rebuilt, our stock	1100.00	691	BACON SLICING MACHINE: U.S. Model 150-B with shingling conveyor—only a few years old. Reconditioned to look like and operate like new. Bargain	750.00	140	HOG SHACKLES: Like Globe 6840 for vertical hog holds, 8 available, good, each	2.50
61	STUFFER: ANCO, 4002 cap. with cocks & tubes, rebuilt, our stock	1100.00	700	BACON PACKAGING TABLE: Like Globe 20618, 8 individual packing stands, with flush scale compartments, 4 on each side of 7" wide st. st. worn wire belt. St. st. working surfaces, floor space 6' overall width x 35' length, 1 1/2 h.p. motor	1250.00	141	BEEF SHACKLES: Like Globe 6518, 5 available, good, each	7.50
201	STUFFER LOADER CHUTES: Made of stainless steel, to hook onto stuffer during loading so as to deflect falling meat back into truck, 2 available, each	30.00	701	TABLE: Flat top st. st., size 40" wide by 90" long x 35" high, galv. pipe legs, good	75.00	142	AIR HOIST: CURTIS, horizontal-type, like Globe 10824, 3" dia. by 66" stroke, with control valve, fine for operating punches. Lifts, etc. Never used	75.00
290	SILENT CUTTER: BOSS, 80A—3752 cap. with 40 h.p. motor, 1/4 h.p. self-emptying unloader, complete with starters, serially kept	2750.00	710	TABLE: Flat top st. st., size 30" wide by 72" long x 33" high, galv. pipe legs	50.00	135	PORTABLE PLATFORM SCALE: FAIRBANKS, all metal 1002 on beam 10002 cap, 18" x 28" metal platform, on wheels, two available, each	17.50
250	MEAT GRINDER: BOSS, Serial G5034, Model 456, silent chain drive with 30 h.p. motor, No. 161 Super-peed cylinder, complete with new plates and knives	1200.00	612	BACON HANGERS: Tinned 10 prong, good condition, each	35.00	1291	PORTABLE PLATFORM SCALE: HOWE, 10002 cap. metal platform, 17" x 26", on wheels, single beam, very good	20.00
1182	GRINDER: ENTERPRISE: Model 1541, 12002 hourly cap, silent chain drive with 3 h.p. single phase, 60 cycle, 110 volt motor, in excellent condition	300.00	620	SMOKEHOUSE TREES: Like Anco #123, 4 stations, each 32" long by 12" wide with double trolleys, 50 available, good, each	11.00	134	TRACK SCALE: FAIRBANKS, shallow pattern, like Globe 6837, 20002 cap. beam mounted on wall shelf	125.00
300	MEAT GRINDER: BUFFALO, Model 68B with Bone 16" cylinder having large round tray, new knives and plates. Spur gear drive with 15 h.p. motor	850.00	630	SCREENS: For Smokehouse trees, Like Globe, galv. wire, 24" x 32" long, center notch, good condition, 57 available, each	3.00	132	TRACK SCALE: FAIRBANKS, dial type, shallow pattern, like Globe 6851, 5002 cap. moisture-proof dial—1/2 on graduations	250.00
120	MEAT MIXER: BUFFALO, Model 3, 7002 cap. with 7 1/2 h.p. motor, hand dump body, like new	850.00	500	PICKLE PUMP: 3/4" h.p. motor with hoses and needle, and 26" dia. x 30" deep st. st. barrel for pickle, good condition	100.00	133	TRACK SCALE: HOWE, No. 1348, shallow pattern 20002 cap., with beam mounted on wall shelf, never uncrated	200.00
260	STUFFING TABLE: St. St. top, 46" wide by 12' 0" long, with 1" hp. Galv. pipe legs, very good	150.00	420	PORK LOIN TRUCK: Galv. four solid pan shelves, each 24" wide x 60" long x 58" overall height, 20" steel wheels, in center and 8" steel casters each end. 1 available, very good	50.00	126	FLOOR SCALE: FAIRBANKS, flush mounting, floor space 51" front to back by 25" width, platform size 28" x 28", 3002 on two beams, 15002 total cap., excellent	125.00
261	SAUSAGE COOKING CABINET: Jourdan, St. St. doors, two adjoining single cage units, for 7' 6" track height, complete with 1 h.p. electric motor driven pump, etc. Good	600.00	430	PORK LOIN TRUCK: Galv. four 5 rod shelves, each 34" wide by 60" long by 60" high, 20" rubber tired wheels, in fair condition	60.00	127	FLOOR SCALE: HOWE, #2217, tall pillar type, with weight-on-graph attachment, 2502 cap.: 2502 x 1/2 on chart, 502 x 1/2 on tare bar, 25" x 25" platform, very good	250.00
380	LOAF FILLER: GLOBE: Easy Way No. 9935 with plate for 62 bake pans, like new	35.00	610	HAM & BACON TRUCKS: Galv. shallow body type, size 35" x 60" x 9" deep, 20" RT wheel, 2 available, good	40.00	123	EXACT WEIGHT SCALE: Style No. 213, Model 94868, 28 cap., good	35.00
160	BAKE PANS: Wear-Ever, No. 1135 aluminum 6 lb. cap. less lids: size 5" x 9 1/4" x 4" deep, 103 available, each	1.00	830	BEEF PAUNCH TRUCK: Like Globe 7287, galv. body and new st. pan, new RTRB running gear, 2 available	90.00	116	OVER AND UNDER SCALE: TOLEDO, GRAVITYGRAM, 302 cap., good, two available, each	50.00
180	LOAF MOLDS: Adelmann, aluminum #28SM-E size 12" x 5" x 5" deep, 11 available, good condition, each	5.00	831	LIVER & OFFAL HANGING TRUCKS: 4 racks high, pyramid type, with 80 removable tinned hooks and drip pan. Balanced type with RTRB running gear. Shopworn in our stock, but brand new, each	100.00	117	FRENCH TYPE PLATFORM SCALE: TOLEDO, 502 on dial, 1 ea. graduation, platform 17" x 10 1/2", Style 9861-AO, good	150.00
170	LOAF MOLDS: Adelmann, aluminum, No. DIR. size 11" x 4" x 4 1/4" deep, 53 available, good condition, each	3.00	833	BARREL TRUCKS: Like Thomas with 12" RTRB wheels, in good as new condition, 5 available, each	22.50	940	150 TON HYDRAULIC CURB PRESS: ANCO, top discharge, curb size 18" dia. x 30" high with good 8" x 1" x 10" National steam pump having automatic oiler	1750.00
190	LOAF STUFFERS: St. St. for hand stuffing butts, loaves and hams into Visking casings, 4 available, each	15.00	834	PLATFORM TRUCKS: Wood deck—36" x 60" with pipe and gate, 10" dia. RTRB wheels, virtually new, 15 available, each	40.00	870	AMMONIA COMPRESSOR, YORK, 7" x 7" V-Belt, connected to 30 h.p. 3/60/220 V Westinghouse, .850 RPM motor in good shape	600.00
191	SMOKESTICK WASHER: St. St. drum and body, 24" dia. for 42" smokesticks. Driven by 1 h.p. geared head motor	450.00	832	OIL SEEDING TRUCKS: Like Globe No. 7144, body 25" x 62" x 18" deep with 14" RTRB wheels, fair shape, 2 available, each	25.00	880	AMMONIA COMPRESSOR, STERLING, 7" x 7" V-Belt connected to 40 h.p. G.E. 1150 RPM motor, in good shape	500.00
192	SMOKESTICKS: New Hardwood, round 1 1/2" dia. x 42" long, 250 available, each	.10	139	MEAT DRUMS: New galv. with wearing rings, 18" dia. x 12" deep, rounded corners with handles, each	7.50	900	WATER PUMPS: (2) with 3/4" inlets and outlets, direct connected to 7 1/2 hp. 1745 RPM motors, good condition, each	50.00
23	BAKE OVEN: ADVANCE, natural gas fired, st. front, porcelain sides, 8 revolving shelves for 192 loaf cap. Floor space 9'3" x 9' deep x 8'6" high. This oven is virtually new and a bargain at	1250.00	137	MEAT DRUMS: New galv. as above, but 18" dia. x 24" deep, with handles, each	100.00	128	ELECTRIC MOTOR: FAIRBANKS MORSE, 40 h.p. 1765 RPM, very late type, same as used on BOSS chopper No. 80A	250.00
34	LOAF DIP TANK: Black iron, gas fired, inside dimensions 16" wide x 36" long x 16" deep, overall height 30" with loaf basket and hinged top cover, good	50.00	781	BEEF KNOCKING PEN: Automatic dump type, 34" x 7 1/2", similar to Globe 10801, with knockers platform at rear and cattle entrance door on right hand end when facing pen. Very good	475.00	1290	STEAM PUMP: Dean Bros. 5 1/4 x 3 1/4 x 7, Shop #23250	100.00
30	SAUSAGE COOK TANK: black iron, reinforced top, in dim. 42" wide by 8'0" long x 30" deep, on 12" high pipe legs, 2" drain in one corner. Excellent cond.	100.00	782	BEEF HOISTS: DUPPS No. 16, brand new, never uncrated, 5 h.p. 60" FPM, 20002 cap., complete with 30" x 3/4" chain, floor sheave, magnetic starter and P.B. controls, two available, each	700.00	1291	POWER PANELBOARDS: Late type, Frank Adam, like new, details and prices on request:	
40	SAUSAGE COOK TANK: same as above, but size 30" wide by 7'2" long x 30" deep, and with 1 1/2" drain in one corner, very good	75.00	470	DEHAIRER: BOSS, grate with power throw-in and throw-out, with 12 6-pointed stars having 4" x 9" bells. Cap. 120 hogs hourly weighing up to 7502, with 15 h.p. motor, chain drive, very good	1000.00	2—600 amp. service—3 ph., 230 volt, 3 wire		
50	MOLD WASHING SINK: Galv. 2 compartments inside, dim. 30" x 70" long x 16" deep on galv. legs, with 36" high back, 1 1/2" drain in center of each compartment, good	60.00	480	HOG EXTENSION TROLLEYS: Black iron, 26" dia. from bottom of roller to gumbrel support, very good, 42 available, the lot	25.00	1—400 amp. service—3 ph., 230 volt, 3 wire		
1140	MEAT BAND SAW: BIRO: Model 22, 11 1/2" with sliding st. top, like new, with 1 h.p. 1 phase motor	275.00	510	FRESH MEAT TREE: Like Globe 6801, 12 hooks, 5 available, good condition, each	4.00	1—200 amp. service—3 ph., 230 volt, 3 wire		
1150	MEAT BAND SAW: BIRO, Model 33, 15" with sliding st. top, like new, with 1 1/2 h.p. motor (1 phase)	350.00	821	BEEF SHOULDER PINS: Brand new, No. 11 ea. 1" welded eye, 4" long, 15,000 available—per 1000 at	16.00	1—100 amp. service—1 ph., 115-230 V		
35	TABLE: For Supporting Ty-Linking Machine, st. top, 33" wide x 42" long x 35" high, rubber tired casters, good	50.00	822	MEAT TAGS: Manila, 10 pt. size 2, 1 1/4" x 3 1/4", 50,000 available, per 1000	.95	129—TRANSFORMERS: 1—Allis Chalmers Type AD 7.5 KVA, single phase, 60 cycle, 230 v primary, 115 secondary, YORK, 7 1/2" Also, 2—Sorgel, type S, 7.5 KVA, each	75.00	
580	HAM MOLDS: HOY No. 114, st. top, 10 to 12 lb. cap, size 12" x 6 1/4" x 5 1/4" deep, 24 available, like new, each	13.00	823	BEEF SHROUD CLOTHS: REMIS, size 40" x 90" brand new, 200 available, each	14.00			
590	LOAF MOLDS: Adelmann, #20G, st. top, size 12" x 5 1/4" x 5 1/4" deep, 3 available, like new, each	1.50	770	BALANCER: THOR, 1502 cap. for supporting electric belt splitting saw	50.00			
90	OKARITE HOT SPRAY UNIT: Model 482, Serial 200, practically brand new	150.00						
310	FLAK-ICE MACHINE: YORK Model DER-10, cabinet model, cap. 20002 ice daily, good	800.00						
1390	SHELF RACK: Like Globe 12223, fine for freezer or storage, 2 sections of adjustable shelves, each 24" x 6'0" long, each 5 shelves high, 8 1/2" pipe stands support shelves	100.00						

WE ARE ALWAYS IN THE MARKET FOR GOOD USED OR SURPLUS EQUIPMENT AND WILL BE PLEASED TO RECEIVE YOUR LIST OF OFFERINGS WITH ASKING PRICES.

Phones GO 4822 - 4823 - 6090

DOHM & NELKE, INC.

7700 E. Railroad Ave.

St. Louis 15, Mo.

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DOHM & NELKE, INC.
7700 E. Railroad Ave.
St. Louis 15, Mo.

MEAT SUPPLIES AT NEW YORK

(Receipts reported by the U.S.D.A., Production & Marketing Administration)

STEER AND HEIFER: Carcasses
Week ending Jan. 17, 1953. 12,526
Week previous 15,081
Same week year ago 12,036

COW:
Week ending Jan. 17, 1953. 1,318
Week previous 1,042
Same week year ago 1,815

BULL:
Week ending Jan. 17, 1953. 718
Week previous 389
Same week year ago 756

VEAL:
Week ending Jan. 17, 1953. 13,167
Week previous 11,653
Same week year ago 14,877

LAMB:
Week ending Jan. 17, 1953. 38,860
Week previous 35,340
Same week year ago 26,760

MUTTON:
Week ending Jan. 17, 1953. 962
Week previous 168
Same week year ago 1,591

HOG AND PIG:
Week ending Jan. 17, 1953. 10,527
Week previous 8,123
Same week year ago 7,210

PORK CUTS:
Week ending Jan. 17, 1953. 1,160,012
Week previous 1,610,499
Same week year ago 2,089,812

BEEF CUTS:
Week ending Jan. 17, 1953. 68,733
Week previous 68,250
Same week year ago 10,410

VEAL AND CALF CUTS:
Week ending Jan. 17, 1953. 6,628
Week previous 4,020
Same week year ago 5,929

LAMB AND MUTTON CUTS:
Week ending Jan. 17, 1953. 1,400
Week previous 939
Same week year ago 2,182

BEEF CURED:
Week ending Jan. 17, 1953. 9,872
Week previous 15,678
Same week year ago 23,652

PORK CURED AND SMOKED:
Week ending Jan. 17, 1953. 492,121
Week previous 487,177
Same week year ago 378,185

LARD AND PORK FATS:
Week ending Jan. 17, 1953. 53,328
Week previous 25,405
Same week year ago 32,220

LOCAL SLAUGHTER

CATTLE:
Week ending Jan. 17, 1953. 9,590
Week previous 9,231
Same week year ago 7,243

CALVES:
Week ending Jan. 17, 1953. 8,274
Week previous 8,431
Same week year ago 5,835

HOGS:
Week ending Jan. 17, 1953. 54,127
Week previous 52,307
Same week year ago 60,868

SHEEP:
Week ending Jan. 17, 1953. 49,837
Week previous 50,103
Same week year ago 40,250

COUNTRY DRESSED MEATS

VEAL:
Week ending Jan. 17, 1953. 5,727
Week previous 6,060
Same week year ago 5,737

HOG:
Week ending Jan. 17, 1953. 57
Week previous 86
Same week year ago 28

LAMB AND MUTTON:
Week ending Jan. 17, 1953. 100
Week previous 129
Same week year ago 168

WEEKLY INSPECTED SLAUGHTER

Slaughter at major centers during the week ending January 17, was reported by the U. S. Department of Agriculture as follows:

City or Area	Cattle	Calves	Hogs	Sheep & Lambs
Boston, New York City Area ¹	10,765	9,475	57,078	56,015
Baltimore, Philadelphia	6,716	1,136	31,041	1,717
Cincinnati, Cleveland, Detroit, Indianapolis	17,075	4,662	98,961	9,755
Chicago Area	27,945	5,496	81,836	18,296
St. Paul-Wisconsin Areas ²	26,371	25,561	158,432	10,022
St. Louis Area ³	14,340	7,167	102,920	9,877
Sioux City	11,119	4	46,363	9,154
Omaha	28,518	576	90,810	22,151
Kansas City	15,794	4,093	35,757	11,889
Iowa-So. Minnesota ⁴	24,520	3,178	208,428	44,392
Louisville, Evansville, Nashville, Memphis	8,228	7,721	49,438	...
Georgia-Alabama Areas ⁵	5,490	2,253	32,671	15
St. Joseph, Wichita, Oklahoma City	18,094	3,628	68,429	18,943
Pt. Worth, Dallas, San Antonio	15,866	7,676	30,180	10,322
Denver, Ogden, Salt Lake City	13,360	965	19,772	14,186
Los Angeles, San Francisco Areas ⁶	24,120	2,656	33,065	36,302
Portland, Seattle, Spokane	5,432	533	20,328	4,589
Grand total	273,758	86,780	1,245,459	278,631
Total previous week	267,045	93,820	1,307,694	264,895
Total same week, 1952	203,782	59,231	1,237,301	203,269

¹Includes Brooklyn, Newark and Jersey City. ²Includes St. Paul, So. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wisc. ³Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. ⁴Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn. ⁵Includes Birmingham, Dothan, Montgomery, Ala., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. ⁶Includes Los Angeles, Vernon, San Francisco, San Jose, Vallejo, Calif.

(Receipts reported by the U.S.D.A., Production & Marketing Administration)

SOUTHEASTERN RECEIPTS

Receipts of livestock at eight southern packing plants located at Albany, Columbus, Moultrie, Thomasville and Tifton, Georgia; Dothan, Alabama; and Jacksonville, Florida, during the week ended Jan. 16:

	Cattle	Calves	Hogs
Week ending Jan. 16	2,680	1,087	18,775
Week previous (five days)	2,016	876	18,907
Corresponding week last year	1,617	642	16,046

CLASSIFIED ADVERTISING

Undisplayed; set solid. Minimum 20 words \$4.00 additional words 20c each. "Position wanted," special rate; minimum 20 words \$3.00, additional words 15c each. Count ad-

dress or box number as 3 words. Headlines 75c extra. Listing advertisements 75c per line. Displayed, \$8.25 per inch. Contract rates on request.

Unless Specifically Instructed Otherwise, All Classified Advertisements Will Be Inserted Over a Blind Box Number.

CLASSIFIED ADVERTISING PAYABLE IN ADVANCE
PLEASE REMIT WITH ORDER.

POSITION WANTED

EXECUTIVE

Reserve officer, returning to civilian life and release from reserves. 12 years' experience meat packing and perishable food business. Qualified PURCHASING AGENT, SALES MANAGER or any EXECUTIVE CAPACITY. Holds a number of certificates in perishable food business. If you need a good man, you should check this man's records. Experienced in plant, branch house and car route operation. Age 38. Will consider brokerage connection. Knows meats, equipment and seafood business. United States and Japan. W-8, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SAUSAGE CONSULTANT

If you need help, consult an expert. Up-to-date man, with broad experience. I will correct any trouble in a short time in your plant. Best references. W-18, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

AVAILABLE: Top-notch sausage maker and smoked meats superintendent. Top salary expected. I WILL EARN IT. Northwest preferred. W-19, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

CASING MAN: Intends opening grading plant in Germany. Seeks backer. Strictly confidential. W-20, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SUPERVISOR: For pork products only. Can furnish good references. 7 years' experience in hog killing and cutting. W-10, THE NATIONAL PROVISIONER, 18 East 41st St., New York 17, N.Y.

HELP WANTED

NOTICE!

MEAT EXECUTIVE

Uptate New York Independent meat concern has an opening for a manager. Our business includes a small slaughter operation, sausage factory, retail market, and a sizeable wholesale volume. We desire a manager who can successfully correlate these operations, buy some livestock, assist in wholesale purchases from packers, and sell to outlets via telephone. Wonderful opportunity to expand boning and sausage operations. To the right man we offer a good salary, sound future and a profit-sharing plan based on an increase in volume. In reply please be specific in supplying all particulars regarding experience, including age, marital status and minimum salary desired. All replies will be held in strict confidence. Address replies to Box W-3, THE NATIONAL PROVISIONER, 18 E. 41st St., New York 17, N. Y.

EXPERIENCED SAUSAGE MAKER: Must be capable of taking complete charge of new sausage kitchen. Prefer man who can invest in company. Good town of 18,000 population. Excellent opportunity for right man. OZARK PROVISION CO., Poplar Bluff, Missouri.

SALESMEN WANTED: Calling on packinghouses and processors Philadelphia-Pittsburgh territory. Virginia and West Virginia. North and South Carolina. We have a companion line of detergents nationally known. Liberal commission. Write W-21, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

TOP SAUSAGE MAKER: For quality sausage, and experienced in pickling pigs feet. Houston, Texas. W-22, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

HELP WANTED

SAUSAGE MAKER: If you are a sausage maker experienced in the making of quality products under government inspection, and are familiar with costs, yields, pre-packaging and can handle men efficiently, we have a foremanship open for you. Salary and commission commensurate with increase in sausage tonnage. Plant in Ohio. W-13, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

WANTED: Experienced person for all around laboratory and quality control work in food plant. Permanent position with advancement possibilities. Reply giving experience details. THE SMITH-FIELD HAM & PRODUCTS CO., INC., SMITH-FIELD, VIRGINIA.

EXCELLENT OPPORTUNITY for man experienced in cubing and freezing beef and veal steaks. Large U. S. inspected plant in the east. Write giving experience, qualifications and family status. All replies will be kept in strict confidence. W-522, THE NATIONAL PROVISIONER, 18 East 41st St., New York 17, N. Y.

NATURAL CASING SALESMAN Opportunity unlimited for experienced man to sell sheep and hog casings for a major U.S. supplier. Replies held confidential. W-14, THE NATIONAL PROVISIONER, 18 East 41st St., New York 17, N. Y.

EXPERIENCED SAUSAGE MAKER wanted. Must be capable of taking full charge of small plant in Maine. W-523, THE NATIONAL PROVISIONER, 18 East 41st St., New York 17, N. Y.

EXPERIENCED BUTCHER: Wanted for kill floor. Good opportunity for advancement. Also meat boners needed. W-23, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

g Janu-
iculture

Sheep
& Lambs
56.015
1.717
9.755
18,296
15.022
9.877
9.154
22.151
11.889
44.392

....
15
18,943
10,322
14,186
32,408
4,589
278,631
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